

FINCA TORREA

2018

D.O. Ca. Rioja

VARIETY USED

Tempranillo
Graciano

ALC./VOL. 14,6°
Total acidity 3,2

pH 3,56
IP 64

AGEING

Aged for 18 months in French oak barrels.

FOOD PAIRING

This wine pairs well with all kinds of meat dishes: roasts, cooked with mushrooms, spicy dishes... It is a perfect match for free-range chicken and for poularde casserole. It can also accompany strongly flavoured fish dishes with very flavoursome, aromatic sauces, such as sea bream, or cod in tomato and red pepper sauce. It is also ideal with red tuna fish.

BEST SERVED AT

Between 16° and 18°C

TASTING NOTES

Very intense, lively cherry red colour. Highly intense aromas on the nose with notes of fresh and well ripened red and black fruit, balanced with balsamic notes from ageing in French oak barrels. Explosive fruit on the palate..



FEATURES

This wine was made using Tempranillo and Graciano grapes from old vines grown on the Finca de Torrea estate, where the Marqués de Riscal cellars are currently located. Finca Torrea is a modern-style wine, not only because it is less classic in character than the wines most associated with our name, but also because of the image on the label, which shows the map of the vineyard plots of the Finca de Torrea estate, inspired by the line of design created by the architect Frank O. Gehry with the Hotel Marqués de Riscal.

The land is classic Rioja Alavesa clay-limestone soil which, historically, has produced the best results in quality. Harvesting is performed by hand into crates of small capacity. Once they arrive at the winery, the grapes are destemmed before undergoing selection on the sorting tables and subsequent crushing.

Fermentation is then carried out in low-capacity, Allier oak vats at a temperature of no more than 25°C so as to preserve to the maximum the fruity character of the wine. Extraction is achieved through gentle pumping over and a short maceration period, with the aim of maintaining the elegance, finesse and freshness necessary for a pleasant and persistent mouthfeel.

Once malolactic fermentation has been completed, the wine remains in French Allier oak barrels for 18 months and after a short time rounding off in bottle, the wine is released for sale.

This is different in style to the wines traditionally produced by Marqués de Riscal. It is more modern, with more fruit and fewer balsamic notes, with a shorter period of ageing and in French oak and also a shorter period of bottle ageing.

2018 VINTAGE

The autumn was hot and dry but with the arrival of winter this changed and there was frequent rainfall. Budbreak occurred in mid April, a little later than average. This small delay was maintained throughout the growing cycle.

At the end of May, there were frequent showers but these did not have an effect on flowering, which in the Ebro valley began in early June.

During the first part of the summer there were frequent storms, so extra care had to be taken to prevent fungal diseases. Véraison began at the beginning of August.

In mid September there were considerable amounts of rainfall which put back the start of the harvest. This took place at the beginning of October and proceeded in dry, cool conditions and was conducted with careful selection of plots.

The resulting harvest was characterised by good yields and excellent state of health.

AWARDS

Mundus Vini 2023
SILVER

Decanter 2023
Finca Torrea 2018 | 96 points



Guía Peñin 2023
Finca Torrea 2018 | 95 points

Guía Proensa 2022
Finca Torrea 2018 | 95 points

CONTAINS SULPHITES