HEREDEROS DEL
MARQUÉS DE RISCAL

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GRAN RESERVA 2018
D.O. Ca. Rioja

VARIETY USED
Tempranillo
Others

ALC./VOL	14,5º
Total Acidity	3.5

pH	3.60
IP	66

AGEING
28 months in French oak casks

FOOD PAIRING
This wine pairs well with ham, mature cheese, red meat, all kinds of roasts and game casseroles.

BEST SERVED AT
Between16º and 18ºC.

TASTING NOTES
Intense black-cherry colour with violet hues. On the nose it expresses its complex, balsamic, aromatic intensity, in perfect balance with the fruit and the lightly toasted aromas which recall fine oak. On the palate it is smooth and full, in harmony with the fruit, with good concentrated tannins, round and with a long finish.

FEATURES

To make this wine, Marqués de Riscal use grapes from old vines over 80 years old, from their own estate vineyards as well as bought in from local growers who they have worked with for generations.

The wine destined for making the Gran Reserva is set aside after the final coupages and passes into French oak barrels where it will spend between two and a half and three years, followed by another three years in bottle before its release.

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.