



VARIETY USED

Tempranillo
Graciano

ALC./VOL 14.5°

Acidity 3.5

PH 3.56
IP 65

AGEING

24 months in American oak.

BEST SERVED AT

Between 16° and 18°C.

TASTING NOTES

Very deep, cherry red colour with a vivid hue at the rim.

As with good Bordeaux wines, it is somewhat closed to begin with. Smoked, spicy aromas (nutmeg, cinnamon) appear, with black liquorice, ripe red and black fruits (blueberries, blackcurrants) and balsamic notes, with very good intensity. Perfectly integrated oak. There is tension on the palate, great youthfulness and an outstanding creamy texture that fills the mouth.

The tannins are lively, polished and very fine. Broad and long, meaty and structured, but elegant with great freshness and fruit on the finish.

Drink now and/or lay down. Power and pleasure.

FOOD PAIRING

Pulses, poultry, lamb chops, sweetbreads, stews, roasts, grilled or barbecued meat.

Features

At Marqués de Riscal, there used to be "winemaker's wines" among its Historic Reservas, such as the Reserva Medoc and the XR, which never became commercial names. In the tradition of the Bordeaux cellarmasters, the enologist used to mark some of the barrels in chalk with the letters XR, on having found some special characteristics which were not present in others.

This XR was never marketed, but it was always a point of reference for the master winemaker. This custom lasted for almost a century, between the harvests of 1869 and 1964.

Marqués de Riscal XR pays tribute to all the master winemakers who, from Jean Pineau to the present day, have helped to forge a part of the great history of Spanish wine in Marqués de Riscal.

2017 Vintage

Very little rainfall in the autumn and winter.

Exceptionally warm temperatures during the months of February and March.

Budbreak was on April 9.

On April 28 there was a heavy frost which caused considerable damage due to the ice.

Harvesting began extensively on September 14 and took place in dry weather.

Yields from the 2017 harvest were very low due to the aforementioned frost.

In Elciogo, the quality of this vintage can be considered "Excellent", with high colour parameters and balanced acidity.



AWARDS

Wine Enthusiat → 94 points

Mundus Vini 2023 → Gold

ABC 2023 → 95 points

Guía Proensa 2023 → 93 points

James Suckling → 94 points

Guía Peñin → 94 points

Tim Atkin → 92 points

Concurso de vinos Real Casino de Madrid 2022 → GOLD

CONTAINS SULPHITES