

# MARQUÉS DE RISCAL FINCA TORREA 2006

## INTRODUCTION

This wine has been made from Tempranillo and Graciano grapes from the old vineyards surrounding the Torrea estate, where the Marqués de Riscal winery is currently located. The soil is the classic clay limestone of Rioja Alavesa, which has historically provided the best quality wines. The grapes are picked by hand and placed in small crates; manually selected on sorting tables and are then destemmed and crushed. The must is fermented in small stainless steel vats at a temperature which does not exceed 25°C in order to preserve to the maximum all the character of the fruit. Extraction is achieved through gentle pumping over and a short period of skin-maceration so as to maintain the finesse, elegance and freshness necessary to produce a wine which is pleasant and persistent on the palate. After undergoing malolactic fermentation the wine remains in French Allier oak casks for 18 months followed by a short period of ageing in bottle before its release for sale. Different in style to the wines that Marqués de Riscal have traditionally produced, this wine is more modern in character, with more impact of fruit and fewer balsamic properties, a shorter ageing time in barrel, and in French oak, and a shorter period of bottle ageing. On the palate it still has the Riscal style, perhaps with more structure, but still fresh, elegant and easy to drink. There is a very limited extraction of phenolics during fermentation in order to maintain the wine's finesse. With regard to the dates of the harvest, all efforts are made to avoid too much delay so as to preserve sufficient levels of acidity to give freshness to the wines and improve their evolution in the bottle.



### Grape varieties:

Tempranillo  
Graciano

**Alcoholic strength:** 14°

**Total Acidity:** 3,2

**pH:** 3,60

**I.P.:** 54

**Cask ageing:** 18 months  
**Bottled:** March 2009

## GROWING CONDITIONS

The campaign began with a fairly cold, wet autumn. It snowed on December 26. Temperatures remained similar during the winter, and levels of rainfall were around average. Total rainfall till April was a little higher than average (40 litres/m<sup>2</sup>) but a dry month of May brought the final level back to that of an average year. In June, rainfall amounted to 88 litres/m<sup>2</sup>, twice the average for this month. Véraison began around July 8. The second half of the month was very hot, with maximum temperatures close to 40°C. In August there were no significant fluctuations in the weather. Temperatures were not too extreme and there was very little rainfall. However, September proved to be exceptionally hot. Harvesting began on September 12 and ended on October 16. During this period there was light, fairly insignificant rainfall. The resulting harvest was, in general, in a very good state of health and showed indications of good quality and high, though not excessive, yield.

## TASTING NOTES

Cherry red with good depth of colour and few signs of evolution. Intense nose, with hints of dark fruit, spices and slight toasted nuances. Elegant on the palate with good structure, round, long with a fresh, fruity finish.



HEREDEROS DEL

MARQUÉS DE RISCAL

