

# MARQUÉS DE RISCAL RED WINE RESERVA 2005



## INTRODUCTION

Marqués de Riscal Reserva wines are predominantly made from grapes from Tempranillo vines over 15 years of age, grown in the best clay-limestone soils of the Rioja Alavesa. This variety withstands oak- and bottle ageing well thanks to its good balance of acidity and fine tannin. The Graciano and Mazuelo varieties, whose presence in the blend does not exceed 10%, provide crispness and a lively colour. Fermentation takes place at a controlled temperature of 26°C and the maceration time is never more than 12 days. Riscal Reservas spend around two years in American-oak casks, producing a wine which corresponds to the classic Rioja style: fresh, fine, elegant and very suitable for laying down for many years. Before release for sale it spends a minimum of one year rounding off in the bottle.

|                            |       |
|----------------------------|-------|
| <b>Grape variety:</b>      |       |
| Tempranillo                | 90%   |
| Graciano y Mazuelo         | 10%   |
| <b>Alcoholic strength:</b> | 13,7° |
| <b>Total Acidity:</b>      | 3,5   |
| <b>pH:</b>                 | 3,60  |
| <b>P.I.:</b>               | 51    |

**Cask ageing:** 26 months

**Bottled:** March 2008

**Food pairing:** This wine pairs well with ham, mild cheeses, casseroles which are not too spicy, pulse dishes, poultry, red meat, grilled and roast meat.

**Best served at:** between 16° and 18°C

## CLIMATOLOGICAL FEATURES

An abundance of snow proved a very beneficial factor in the subsequent vegetative evolution of the vines. Budburst occurred in the first week in April, although there was then an immediate sharp fall in temperatures which continued till the 20th of the month, at which point there was a rise which, combined with the lack of rainfall, impeded the appearance of moulds. Flowering and fruit setting proceeded without incidence, and can be considered as satisfactory. Over the three summer months barely 25 litres of rain per square metre were recorded, causing the size of the fruit to be smaller, decisive for the quality of the grape. Thanks to the reserves accumulated in the soil during autumn and winter, the vines continued to develop correctly. After the necessary green pruning and with very few treatments of the vines, ripening took place correctly and harvesting was brought forward to September 20th, with grapes of very high quality.

## TASTING NOTES

A dark cherry colour with good depth. Balsamic aromas with hints of ripe fruit, complex and spicy. The attack is fresh and light, with soft, rounded tannins. The finish proves persistent with some reminders of toasted oak. Its passage through the mouth is pleasant and elegant, fresh and easy to drink.



HEREDEROS DEL

MARQUÉS DE RISCAL

