

Herederos  
del Marqués de

# Riscal



#experienciariscal

## FINCA TORREA 2012

D.O. Ca. Rioja

### VARIETY USED

Tempranillo	90%
Graciano	10%

### ALCOHOLIC STRENGTH 14.3

Acidity	3.3
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**pH 3.68**

**IP 60**

### CASK-AGEING

18 months in French-oak.

### FOOD MATCHES

This wine pairs well with all kinds of meat dishes: roasts, grills, stewed with mushrooms, in spicy sauces... It is a perfect match for free-range chicken and poularde casserole. It can also accompany fish dishes if they have sauces with strong flavours and aromas, such as sea bream or cod with tomato and red peppers. It is also ideal with red tuna fish.

### BEST SERVED AT

16° to 18°C

### APPEARANCE

Black-cherry colour, with violet hues which signify youthfulness and good evolution. Intense, concentrated aroma with dark berry fruit (plums, blackberries and blueberries) which mingle elegantly with the tertiary aromas from the oak ageing, bringing out balsamic notes of liquorice and eucalyptus, a fine base of caramel and toffee, and a spicy, mineral finish which gives the wine great aromatic complexity. On the palate it is supple and oily, with good backbone, in which the taste sensations appear at all times with great finesse and elegance. It has a very pleasant finish, long and lingering with a balsamic, spicy, mineral retronasal sensation that seems to go on and on.



## FEATURES

This wine has been made from Tempranillo and Graciano grapes grown on old vines which surround the Finca Torrea estate on which the Marqués de Riscal winery facilities are currently located. The soil is the classic Rioja Alavesa chalky clay mixture which has produced the best quality wines over the years. The harvest is performed by hand using small crates before going to sorting tables. After destemming and gentle crushing fermentation takes place in low-capacity Allier oak vats at a temperature which does not exceed 25°C so as to preserve the fruit character to the maximum.

Extraction of colour and tannins is achieved via gentle pumping over and short maceration in order to achieve the finesse, elegance and freshness necessary for a pleasant, persistent sensation on the palate. Once malolactic fermentation is complete the wine remains in French "Allier" oak casks for 18 months, and after a short period rounding off in the bottle, the wine is ready for release onto the market. It has a different style to that of the wines which Marqués de Riscal has traditionally been famous for, with a more modern cut, a fruitier, less balsamic character and shorter cask ageing, in French oak, and a shorter period of bottle ageing. On the palate, it maintains the Riscal style, perhaps with greater structure, but it is fresh, elegant and easy to drink. Extraction of the phenol compounds during fermentation continues to be carried out to a limited extent so as to preserve the wine's finesse. With regard to the date of harvesting, we try not to delay picking too late in order to obtain the right acidity to give the wine freshness and improve bottle ageing.

## AWARDS

JAMES SUCKLING.COM ▾ Finca Torrea 2012 · 93 points  
Bottling in July 2014

