

Herederos
del Marqués de

Riscal



HEREDEROS DEL
MARQUÉS DE RISCAL

WINE-MODERATION 100
Art. 02. 01/14

FINCA TORREA 2016

D.O. Ca. Rioja

VARIETY USED

Tempranillo	90%
Graciano	10%

ALC./VOL 14.6°

Total Acidity 3.3

pH 3.60

IP 64

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

Between 16° and 18°C.

APPEARANCE

Black-cherry-colour, with violet hues which signify youthfulness and good evolution. Intense, concentrated aroma with dark berried 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 was made using Tempranillo and Graciano grapes from old vines cultivated in the Finca de Torrea, on the current site of the cellar facilities of Marqués de Riscal. Finca Torrea is a modern-style wine, not just because it has a less "classical" character than the one most associated with our name, but also because of the image created by the label, which shows plot maps of the Finca de Torrea plantation, inspired by the design pattern established by the architect Frank O. Gehry with the Hotel Marqués de Riscal.

The land has the classic Rioja Alavesa chalky clay soil which has always produced the best quality throughout history. Harvesting is performed by hand into crates with a small capacity. Once they arrive at the winery, the grapes are destemmed before selection on the sorting table and subsequent light crushing.

The resulting must is then left to ferment in low-capacity, Allier-oak vats at a temperature of no more than 25°C so as to preserve the maximum fruity character in the wine. Extraction is achieved through gentle pumping over and a short period of maceration with the aim of maintaining the elegance, finesse and freshness necessary for the mouth feel to be pleasant and persistent.

Once the malolactic fermentation is complete, the wine remains in French Allier-oak casks for 18 months and after a short time rounding off in the bottle, the wine is released for sale.

The style is different to that of the wines traditionally produced by Marqués de Riscal. It has a more modern character, with greater fruitiness and fewer balsamic nuances, with a shorter period of cask ageing, using French oak casks, and also shorter bottle ageing.

2016 WEATHER FEATURES

Hardly any rainfall in the autumn. A winter of very mild temperatures and abundant precipitations to compensate for the lack of them in the previous season.

Budburst occurred on 14 April. On the 28 May a hailstorm affected a small part of the Laguardia district but later evolution of the vines was positive.

The summer proved especially dry and hot and put a break on the vegetative cycle which had started faster than normal. Véraison took place on 1 August. The high night-time temperatures in August and early September were significant in that they caused a block in the vineyards and a slowing of ripening, but this situation was relieved by rainfall in mid September amounting to 15 l/m².

Harvesting began selectively on 23 September. At the beginning temperatures remained high but from the 7 October daytime temperatures, and more especially night time ones, fell, favouring the synthesis of substances responsible for colour, an essential component for obtaining great wines. These conditions also served to reactivate ripening in many of the plots where it had stopped. During the harvest period there was hardly any rain or dew. The resulting harvest was characterised by good grape health, a high presence of substances responsible for colour and ideal alcoholic strength. The vegetative cycle lasted 214 days.

AWARDS

TIM ATKIN 2018

Finca Torrea 2015 | 93 points

GUÍA DE VINOS ABC 2018

Finca Torrea 2015 | 92 points

ANUARIO DE VINOS EL PAÍS 2018

Finca Torrea 2012 | 95 points

TIM ATKIN 2017

Finca Torrea 2012 | 89 points

GUÍA PROENSA 2018

Finca Torrea 2012 | 93 points

DECANTER ASIA WINE AWARDS

Finca Torrea 2012 | 88 points · Bronze Medal

GUÍA PEÑÍN

Finca Torrea 2012 | 93 points

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Finca Torrea 2012 | 93 points

GUÍA DE VINOS GOURMETS 2018

Finca Torrea 2012 | 94 points

GUÍA PROENSA 2017

Finca Torrea 2011 | 95 points