

Herederos
del Marqués de

Riscal



HEREDEROS DEL
MARQUÉS DE RISCAL

WINE-MODERATION (10)
Art. 02 - 11/16

MARQUÉS DE RISCAL ROSADO 2018

D.O. Ca. Rioja

VARIETY USED

Garnacha	85%
Viura	10%
Malvasía	5%

ALC./VOL 13.3°

Total Acidity	4
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pH 3.20

FOOD MATCHES

This wine pairs well with fish, shellfish, pasta and rice dishes.

BEST SERVED AT

Between 8° and 10°C

APPEARANCE

A wine with a bright and pale pink colour. An intense raspberry and strawberry fruit nose and some hints of flower blossom.

Fresh, balanced, glyceric mouth-feel and a finish packed with pleasant, crisp, sharp fruit sensations.



FEATURES

Marqués de Riscal began making rosé wines in the sixties, at the same time as the cellar was celebrating its centenary, using grapes picked from young Tempranillo and Garnacha vines less than 15 years old. This rosé is produced using the pressing technique in order to obtain an uncommonly delicate, smooth, fresh wine. Made by fermenting the grapes in stainless steel vats at a controlled temperature of between 14°C and 16°C so as to achieve great fruitiness.

2018 WEATHER FEATURES

The autumn was hot and dry but with the arrival of winter this changed and there was frequent rainfall.

Budbreak occurred in mid April, a little later than average. This small delay was maintained throughout the growing cycle.

At the end of May, there were frequent showers but these did not have an effect on flowering, which in the Ebro valley began in early June.

During the first part of the summer there were frequent storms, so extra care had to be taken to prevent fungal diseases. *Véraison* began at the beginning of August.

In mid September there were considerable amounts of rainfall which put back the start of the harvest. This took place at the beginning of October and proceeded in dry, cool conditions and was conducted with careful selection of plots.

The resulting harvest was characterised by good yields and excellent state of health.

