

MARQUÉS DE RISCAL BARÓN DE CHIREL

2016

D.O. Ca.Rioja

VARIETY USED

Tempranillo	65%
Otras	35%

ALC./VOL 14.6°

Total Acidity 3.1

pH 3.52

IP 70

AGEING

22 months in French Allier oak barrels.

FOOD MATCHES

This wine goes well with ham and mature cheese, red meat, poultry, game casseroles such as partridge, rabbit, venison, boar or roebuck, even when cooked in spicy sauces.

BEST SERVED AT

Between 16° and 18°C.

TASTING NOTES

Appearance: clear and bright with a lovely cherry-red colour and hints of violet. Medium-high depth of colour. Lively hue around the rim with little sign of evolution.

Aromas: An enormously expressive wine with great aromatic intensity of small, ripe, black fruits (blueberries, blackcurrants, cassis, damsons, cherries in liqueur), graphite and mineral notes from the terroir, liquorice, subtle hints of blue flowers (violets), woodland undergrowth (moss and fallen leaves). Reminiscent of autumn when the leaves fall. Hot spices like cloves and black pepper, cocoa and tobacco, all extremely well defined. A slight touch of leather at first, which disappears when left to breathe. The wood is perfectly integrated.

Palate: A powerful, dense, very rich attack. It combines sensations of volume, structure and richness with a silky texture which never ends. Lively tannins, discernible but ripe and which will become more polished with time. Very, very long and persistent, elegant with magnificent acidity which augurs well for great ageing. The fruit is present, and also the blue flowers. It reveals many nuances which have yet to blend together. Great wines reveal their making right from their youth and promise a life lasting decades.

On the following day: Barón de Chirel 2016 continues to improve for days with the bottle opened. We have been able to see how on the day after it was opened fresher aromas of wild red fruit: strawberries and raspberries. The attack is gentler and it has a softer mouth feel. It is a wine which can be left opened, if kept in the right conditions, for 3 or 4 days, during which not only does it not lose its essence, but rather it gains in complexity, in balance, both on the nose and on the palate, and it becomes more rounded.



CHARACTERISTICS

The grapes come from the area of Elciego, from the vineyard plots of Garcimoracho, Tapias, San Pelayo, Vialva and La Collada.

The altitude of these vines ranges from 450 m to 550 m. above sea level

Soils from chalky clay areas and gravelly terraces of the river Ebro with a limestone bedrock.

Yields vary from 2,500 to 3,500 kg/ha. Grapes harvested by hand and transported to the cellar in 15kg crates.

After careful selection of the grapes, (since 1995 this has been done grape by grape on sorting tables), they proceed to pressing and vinification.

Alcoholic fermentation takes place in French Allier oak vats at 26°C, with each vineyard referenced by its origin.

After malolactic fermentation is complete, always in fine-grained Allier oak vats, the wine is transferred to French Allier oak barrels for ageing over a period of 22 months.

Then, after barrel-ageing and once bottled, the wine will remain for a minimum period of 20 months in bottle, before its release for sale.

2016 WEATHER FEATURES

Scant rainfall in the autumn and a very mild winter with abundant rainfall which compensated for the scarcity of moisture in the previous season. Budbreak occurred on April 14.

The summer proved particularly hot and dry, halting progress in the growth cycle which was a little advanced.

Véraison began on August 1. There were high temperatures at night during August and at the beginning of September which caused a block on the vines' evolution and slowed the ripening process, a situation which was alleviated in mid-September with rainfall which reached 15 l/m².

Harvesting began on September 23 in a selective way. At first, temperatures remained high but from October 7, temperatures fell during the day and particularly at night, favouring the synthesis of the substances responsible for the colour, an essential component for achieving great wines.

These conditions also served to reactivate ripening in many plots where this had stalled. There was hardly any rainfall or dew during the harvest.

The resulting vintage was characterised by its excellent health, a high presence of substances responsible for colour and ideal alcoholic strength. The growth cycle lasted 214 days.