

MARQUÉS DE RISCAL VIÑAS VIEJAS 2021

Vino de la Tierra
de Castilla y León

VARIETY USED

Tinta de Toro (Tempranillo)

ALC./VOL.	13,5°
Total Acidity	6.2 g/l

pH	3.20
Sugar	<2 g/l

AGEING

Aged in stainless steel vats on fine lees from the vinification of Sauvignon Blanc grapes.

FOOD PAIRING

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

BEST SERVED AT

Between 14° and 16°C

TASTING NOTES

Pale pink colour, bright and lively. Intense strawberry and raspberry aromas on the nose, with some floral notes. In the mouth it is fresh and glyceric, well-balanced with a finish full of pleasant crisp sensations.



FEATURES

This rosé wine, made by natural "bleeding", comes from our best ungrafted old vines from the highest gravelly terraces above the River Duero. The Tinta de Toro, or Tempranillo, variety and its months of contact with fine lees of the Sauvignon Blanc variety combine to perfection to give the wine freshness, balance and complexity.

2021 VINTAGE

During the period of dormancy there was sufficient rainfall (195 L/m²) to begin the vegetative cycle with an ideal supply of moisture, thanks in particular to a heavy fall of snow in the second week of January. During these months there were fewer days of frost than in an average year which, together with mild temperatures at the end of the winter, led to slightly earlier budburst. Rainfall during the months between April and September (190 L/m²) was higher than normal, with some noteworthy episodes of intense rain in June (accompanied by cool, windy days) which affected flowering and fruit setting and led to a smaller yield. On the 17 and 18 April there was some frost which posed a risk to some of the vineyards which were more phenologically advanced and vineyards and on 10 May there was some light hail in some plots, but they recovered well.

The grapes ripened in favourable conditions, with dry weather and good variability of temperature between day and night time temperatures. The temperature over the vegetative period meant that harvesting began within the normal dates for the region (3 September) and was completed on 2 October with ideal levels of grape maturity. During the harvest there were a few rainy days which meant that picking had to be which had no effect on the final quality of the harvest.

AWARDS

- Guía Peñín 2023 | 90 points