

MARQUÉS DE RISCAL GRAN RESERVA 2016

D.O. Ca. Rioja

VARIETY USED

Tempranillo	72%
Others	28%

ALC./VOL 15°

Total Acidity	3.4
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pH 3.32

IP	74
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AGEING

26 months in French oak casks

FOOD PAIRING

This wine pairs well with ham, mature cheese, red meat, all kinds of roasts and game casseroles.

BEST SERVED AT

Between 16° and 18°C.

TASTING NOTES

Intense black-cherry colour with violet hues. On the nose it expresses its complex, balsamic, aromatic intensity, in perfect balance with the fruit and the lightly toasted aromas which recall fine oak. On the palate it is smooth and full, in harmony with the fruit, with good concentrated tannins, round and with a long finish.



FEATURES

To make their Gran Reserva wine, Marqués de Riscal use grapes from old vines over 80 years old, from their own estate vineyards or bought in from regular local growers.

The wine destined for making the Gran Reserva is set aside after the final coupages and passes into French oak barrels where it will spend between two and a half and three years, followed by another three years in bottle before its release.

2016 VINTAGE

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.