

Herederos  
del Marqués de

# Riscal

## MARQUÉS DE RISCAL 150 ANIVERSARIO 2016

D.O. Ca. Rioja

### VARIETY USED

Tempranillo  
Others

**ALC./VOL** 15.1°  
Total Acidity 3.6

**pH** 3.34

### AGEING

30 months in French-oak barrels.

### FOOD PAIRING

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

### BEST SERVED AT

Between 16° and 18°C.

### TASTING NOTES

Marqués de Riscal 150 Aniversario 2016 is a wine with a very deep, dark cherry colour. It has a complex, toasted, balsamic aroma with spicy notes of black pepper and cinnamon. Rich and full on the palate, with good structure, and great concentration of tannins, round, with a long, silky-smooth finish.



WINE MODERATION  
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## FEATURES

This wine is made in our refurbished 1883 cellar. It is made using wooden vats and the latest, state-of-the-art sorting tables where the bunches and grapes are previously chilled. Marqués de Riscal 150 Aniversario 2016 has been produced to meet the quality standards of a Gran Reserva. It has a very typical Rioja Alavesa style. It is vigorous and vibrant, always more powerful than the rest of the classic Riojas, with no concessions to fashion and trends and so preserving its elegance. To achieve this, Riscal uses grapes from old vines over 80 years old, either grown in our own vineyards or bought in from growers in the Rioja Alavesa district with whom we enjoy a long relationship, in some cases even going back several generations. After passing over the manual selection tables so as to remove any grapes which are not totally healthy and ripe, alcoholic fermentation takes place at a controlled temperature of no more than 26°C, with a period of 14 days in the vat. Once the blend has been decided for this special type of wine, it is aged in French oak barrels for 30 months, before bottling and ageing for a further 3 years, thus completing the process of ageing and refining of its tannins so as to achieve a rounded wine which is both powerful and yet easy to drink.

## 2016 VINTAGE

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. Veraison 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/m<sup>2</sup>. 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.

## AWARDS

### JAMES SUCKLING 2022

Marqués de Riscal 150 Aniversario 2016 - 94 points

### WINE ENTHUSIAST 2022

Marqués de Riscal 150 Aniversario 2016 - 99 points

### GUÍA PROENSA 2022

Marqués de Riscal 150 Aniversario 2016 - 97 points

CONTAINS SULPHITES