

TAPIAS DE MARQUÉS DE RISCAL

D.O. Ca. Rioja

VARIETY USED

Tempranillo

ALC./VOL Total Acidity	15° 3,3
рН	3,60
IP	70

AGEING

20 months in French oak casks.

BEST SERVED AT

Between 16° and 18°C.

TASTING NOTES

Las Tapias is a notable wine which comes from a combination of features which are hard to find: finesse, elegance and complexity. It has tension and good structure, it is long and fresh. A blend of delicacy and power with clearly defined notes of redcurrants and cherries with slightly mentholated, smoky and spicy underlying nuances coming through. A wine with good balance and harmony, and a creamy texture which leaves an intense recollection of fruit. Its tannin concentration is excellent, with tannins of pure velvet which leave no sensation of astringency. And it is all presided over by minerality. Like the great vintages of the house it stands out as a great wine for laying down with a very long potential for ageing. A wine which looks back to the past with its eyes on the future.



FEATURES

A red wine which recalls the unforgettable wines of the Médoc Alavés (1862-1867), which emerges from those great terroirs of the terraces of the Ebro which so surprised Jean Pineau when he came to visit them in the 19th century, fruit of the hard work and passion of a succession of generations.

Las Tapias is a 15-hectare vineyard which stands out among the best Marqués de Riscal vineyards, located within the municipal boundaries of Elciego (Álava), known for the elegance and finesse of its wines.

It was planted in 1968 in the old-fashioned way using rootstocks and grafting them in the vineyard with a massal selection from very old vines of exceptional quality. Situated in a unique spot surrounded by rockrose, thyme, lavender, sage and rosemary and set aside for forty years.

Soil on very old terraces through which the Ebro flowed thousands of years ago. The soil has less clay content than usual with more gravel, looser with a very marked layer of calcareous rock at a depth of 70 centimetres. Some areas show a slightly reddish hue from some very light ferrous clay deposits which also contribute to the singular character of the plot. From this singular vineyard, 2.85 hectares have been selected for the making of this Tapias 2019 wine.

2019 VINTAGE

The autumn was hot and there were virtually no frosts.

The leaves took a while to fall, favouring the accumulation of reserves in the plants.

Bud break was on 10 April.

Flowering began on 2 June in the area on the banks of the Ebro. Fruit setting was uneven and as a result the grapes were not tightly clustered, leaving sufficient space between the berries, a highly desirable characteristic since this makes it hard for botrytis to appear during ripening.

Véraison began on 30 July.

During the first fortnight in September 34 litres of rainfall was recorded which delayed the start of widespread harvesting which began on 17 September and proceeded with cool, dry weather. The small size of both the berries and the clusters favoured ripening and the harvest in Las Tapias began on 2 October. One important characteristic of this vineyard is how slowly full ripeness is reached, the moment at wich the characteristic flavours of this plot appear.

The resulting vintage is characterised by having a low pH and high acidity, which is positive for ageing and for the subsequent evolution of the wines in bottle.