




HEREDEROS DEL  
**MARQUÉS DE RISCAL**

**XR**  
**ROSÉ**  
 2022  
 D.O. Ca. Rioja

**VARIETY USED**

Garnacha  
 Viura

**ALC./VOL** 14,1°  
 Total Acidity 4,4

**pH** 3,02

**FOOD MATCHES**

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

**BEST SERVED AT**

Between 8° and 10°C

**APPEARANCE**

A bright, lively salmon-coloured wine. On the nose it reveals intense aromas of fruit. On the palate it is fresh, elegant and balanced with a finish packed full of pleasant crisp sensations.



**FEATURES**

Made from garnacha and viura grapes from old vines grown in Elciego, over 50 years' old. A salmon-pink coloured wine, with a fruity, elegant, balanced aroma, full of grip and with very marked, crisp acidity which gives freshness and makes it easy to drink. XR Rosé is the first wine from Marqués de Riscal to join the new range of products launched a few years ago with the presentation of the XR Reserva and which is worthy of note as being the fruit of the singular character which the vines and the selected grapes offer.

**VINTAGE 2022**

The autumn was very wet, registering 100 litres more than the average rainfall for the season. As a result, on 21 November the Ebro burst its banks and flooded parts of the vineyards of the Ribera. During January there was a series of frosts (up to 18 days) leading to an exceptionally cold average minimum temperature for the month (0.1°C). On 1 April a mass of cold air swept in, causing frosts on the 4th, 5th and 6th with minimum temperatures of up to -4.5°C, leading to slight damage in certain plots, since the vines' buds had not opened yet. Bu burst in the vineyard was on 17 April, 7 days later than the average. From May to September the average monthly temperature each month was around 2° above the monthly average. Consequently, this was the second hottest vintage in the last 31 years. These temperatures, combined with a heavy drought, meant that there were no cases of disease, but it made phenolic ripening more difficult. Nevertheless, from mid September onwards, the drop in minimum temperatures triggered the completion of this process. Harvested started, selectively, on 12 September. The resulting harvest showed exceptional parameters, both in state of health and in the substances responsible for colour, aromas and probable alcohol.