

Herederos  
del Marqués de

# Riscal

## MARQUÉS DE RISCAL 150 ANIVERSARIO 2017

D.O. Ca. Rioja

### VARIETY USED

Tempranillo  
Others

<b>ALC./VOL</b>	<b>15°</b>
Total Acidity	3.4

<b>pH</b>	<b>3.51</b>
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<b>IP</b>	<b>68</b>
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### AGEING

32 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 2017 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 2017 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 32 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..

## 2017 VINTAGE

Very little rainfall in the autumn and winter. Exceptionally warm temperatures during the months of February and March. Budbreak was on April 9. On April 28 there was a heavy frost which caused considerable damage due to the ice. Harvesting began extensively on September 14 and took place in dry weather. Yields from the 2017 harvest were very low due to the aforementioned frost. In Elciego, the quality of this vintage can be considered "Excellent", with high colour parameters and balanced acidity.

## AWARDS

### MUNDUS VINI 2024

Marqués de Riscal 150 Aniversario 2017 – Gold

### GUÍA ABC 2024

Marqués de Riscal 150 Aniversario 2017 - 97 points

### GUÍAPEÑIN2024

Marqués de Riscal 150 Aniversario 2017 - 97 points

### WINE ENTHUSIAST 2023

Marqués de Riscal 150 Aniversario 2017 - 95 points

### INTERNATIONALAWARDSVIRTUS2023

Marqués de Riscal 150 Aniversario 2017 - Great Gold

### GUÍAPROENSA2023

Marqués de Riscal 150 Aniversario 2017 - 95 points

### TIMATKIN2022

Marqués de Riscal 150 Aniversario 2017 - 93 points

CONTAINS SULPHITES