

# FINCA TORREA 2019

D.O. Ca. Rioja

## VARIETY USED

Tempranillo

<b>ALC./VOL.</b>	<b>15°</b>
Total acidity	3,4

<b>pH</b>	<b>3,59</b>
<b>IP</b>	<b>66</b>

## AGEING

Aged for 20 months in French oak barrels.

## FOOD PAIRING

This wine pairs well with all kinds of meat dishes: roasts, cooked with mushrooms, spicy dishes... It is a perfect match for free-range chicken and for poularde casserole. It can also accompany strongly flavoured fish dishes with very flavoursome, aromatic sauces, such as sea bream, or cod in tomato and red pepper sauce. It is also ideal with red tuna fish.

## BEST SERVED AT

Between 16° and 18°C

## TASTING NOTES

Very intense, lively cherry red colour. Highly intense aromas on the nose with notes of fresh and well ripened red and black fruit, balanced with balsamic notes from ageing in French oak barrels. Explosive fruit on the palate..



CONTAINS SULPHITES



HEREDEROS DEL  
MARQUÉS DE RISCAL

## FEATURES

This wine was made using Tempranillo grapes from old vines grown on the Finca de Torrea estate, where the Marqués de Riscal cellars are currently located. Finca Torrea is a modern-style wine, not only because it is less classic in character than the wines most associated with our name, but also because of the image on the label, which shows the map of the vineyard plots of the Finca de Torrea estate, inspired by the line of design created by the architect Frank O. Gehry with the Hotel Marqués de Riscal.

The land is classic Rioja Alavesa clay-limestone soil which, historically, has produced the best results in quality. Harvesting is performed by hand into crates of small capacity. Once they arrive at the winery, the grapes are destemmed before undergoing selection on the sorting tables and subsequent crushing.

Fermentation is then carried out in low-capacity, Allier oak vats at a temperature of no more than 25°C so as to preserve to the maximum the fruity character of the wine. Extraction is achieved through gentle pumping over and a short maceration period, with the aim of maintaining the elegance, finesse and freshness necessary for a pleasant and persistent mouthfeel.

Once malolactic fermentation has been completed, the wine remains in French Allier oak barrels for 20 months and after a short time rounding off in bottle, the wine is released for sale. This is different in style to the wines traditionally produced by Marqués de Riscal. It is more modern, with more fruit and fewer balsamic notes, with a shorter period of ageing and in French oak and also a shorter period of bottle ageing.

## 2019 VINTAGE

The autumn was warm and practically without frost. The leaves were late falling from the vines so the plants were able to build up their reserves.

Budburst occurred on 10 April.

On 6 May there was a light frost which had scarcely any effect on the estate vineyards. Damage was more significant in certain areas within the Leza jurisdiction. Flowering began on 2 June in the zone 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 feature as it makes it harder for botrytis to develop during ripening. Véraison began on 30 July.

During the first two weeks in September 34 litres of rainfall was recorded, delaying the start of the grape harvest, which began on 17 September and proceeded in dry, cool weather. The small size of the grape berries and the clusters was good for their ripening.

The resulting harvest was characterised by a low pH value and high acidity, something which will help the wines' ageing and later conservation in the bottle.