

TAPIAS DE MARQUÉS DE RISCAL

2022

D.O. Ca. Rioja

VARIETY USED

Tempranillo

ALC./VOL 15°

Total Acidity 3,3

pH 3,52

IP 74

AGEING

Aged for 17 months in Bordeaux barrels made from French oak by various coopers, 30% of which were new.

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.

PUNTOS/PREMIOS:

Guía Proensa 2026 - 99 points

Guía Peñin 2026 - 97 points

James Suckling Rioja Report 2025 - 97 points



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 2022 wine.

2022 VINTAGE

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.

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.

Harvest 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.