



D.O. Ca. Rioja

XR  
Reserva 2021

#### VARIETY USED

Tempranillo  
Graciano

#### ALC./VOL

Acidity

**15°**

3.6

pH  
IP

**3.59**

**74**

#### AGEING

26 months of American oak.

#### BEST SERVED AT

Between 16° and 18°C.

#### APPEARANCE

Intense black-cherry colour with good depth of colour and hardly any signs of evolution. Very expressive aromas on the nose with notes of liquorice, cinnamon and black pepper, with just a subtle hint of the long cask-ageing, thanks to its great complexity and ripe, concentrated fruit. Fresh and easy to drink on the palate, good backbone and lovely, polished tannins. The long, persistent finish leaves gentle balsamic reminders of the finest quality.

#### FOOD MATCHES

This wine goes well with ham, mild cheeses, casseroles which are not highly spiced, bean and pulse dishes, poultry, red meat, grills and roasts.

### Features

At Marqués de Riscal, there used to be "winemaker's wines" among its Historic Reservas, such as the Reserva Medoc and the XR, which never became commercial names. In the tradition of the Bordeaux cellarmasters, the enologist used to mark some of the barrels in chalk with the letters XR, on having found some special characteristics which were not present in others.

This XR was never marketed, but it was always a point of reference for the master winemaker. This custom lasted for almost a century, between the harvests of 1869 and 1964.

Marqués de Riscal XR pays tribute to all the master winemakers who, from Jean Pineau to the present day, have helped to forge a part of the great history of Spanish wine in Marqués de Riscal.

### 2021 Weather Features

It was wet throughout the autumn and particularly in December. Temperatures were mild and no frosts were recorded.

February was unseasonably warm, with the average temperature 3°C higher than the mean figure for the month.

Shooting in the vineyard began on 1 April. There were some moderate episodes of frost during that month which mainly affected the vineyards of La Collada, Las Medicas and Carraalciego.

Flowering began on 29 May. During the month of June there were persistent spells of rainfall which led to an accumulated total 2.5 greater than the average figure for the month. This situation meant it was necessary to take extreme precautions to prevent diseases such as mildew.

On 4 June there was a heavy hailstorm accompanied by 57 litres of rainfall which partially affected the Castejones vineyard.

During the summer months there was hardly any rainfall. The harvest was forecast to begin very early, but the 30 l/m2 which fell on 1 September pushed back the start until the 16th of that month.

During the harvest temperatures were slightly above the norm and there was very little rainfall.

The resulting harvest showed good parameters of health and probable alcohol level, with the high concentration of the substances responsible for colour being of special note.

#### AWARDS

Decanter Rioja Report 2025 - 94 points

CONTAINS SULPHITES