

FINCA TORREA 2020

D.O. Ca. Rioja

VARIETY USED

Tempranillo

ALC./VOL.	15.1°
Total acidity	3,2

pH	3,58
IP	69

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..

AWARDS

Guía Peñín 2025 - 94 points
Guía Proensa 2025 - 96 points
Decanter Rioja Report 2025 - 95 points



CONTAINS SULPHITES



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.

2020 VINTAGE

A hot and rainy autumn with average temperatures 1.5°C above the norm. Little rainfall during the winter although at the start of the vines' growing cycle the accumulated rainfall was actually higher than that of an average year.

Budburst was on 7 April at a time of high temperatures which encouraged rapid vegetative development. On 16 June there was a hailstorm which mainly affected the Navaridas district. Due to the meteorological conditions encountered over the summer, the risk of fungal diseases was very high so special attention had to be given to controlling them. Véraison began on 22 July, a date which can be regarded as normal for the zone. Harvesting began selectively on 10 September and the resulting harvest can be characterised as having a high content in the substances responsible for the colour and high sugar levels.