



HEREDEROS DEL  
MARQUÉS DE RISCAL

Desde 1858

# MARQUÉS DE RISCAL ROSADO 2025

D.O. Ca. Rioja

## VARIETY USED

Tempranillo  
Viura

**ALC./VOL** 13,4°  
Total Acidity 5.8

**pH** 3.20

## FOOD MATCHES

This wine pairs well with fish, shellfish, pasta and rice dishes.

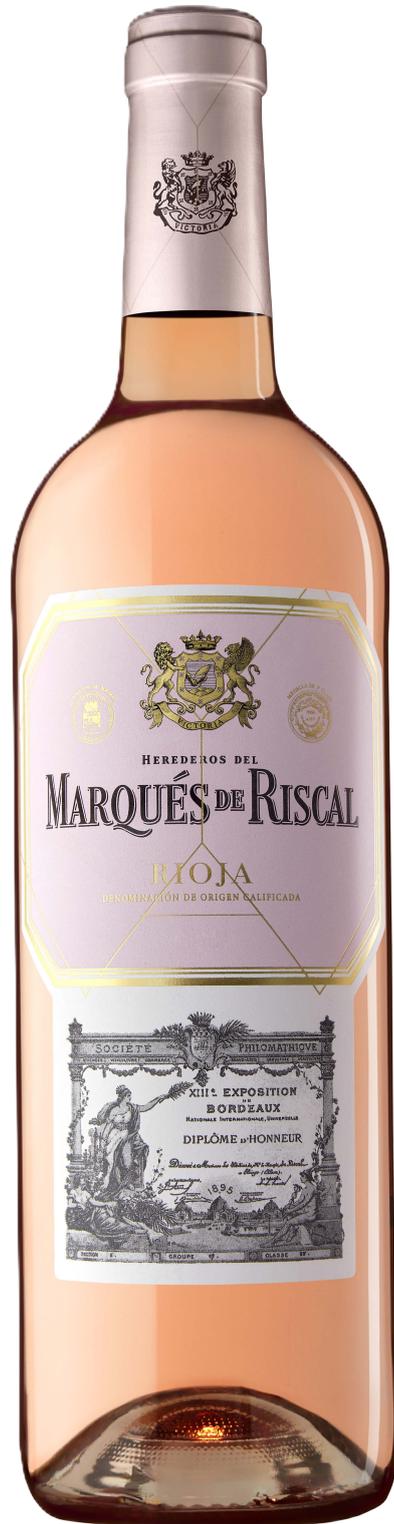
## BEST SERVED AT

Between 8° and 10°C

## APPEARANCE

A wine with a bright and pale pink colour. An intense raspberry and strawberry fruit nose and some hints of flower blossom.

Fresh, balanced, glyceric mouth-feel and a finish packed with pleasant, crisp, sharp fruit sensations.



## FEATURES

Marqués de Riscal began making rosé wines in the sixties, at the same time as the cellar was celebrating its centenary, using grapes picked from young Tempranillo and Viura vines less than 15 years old. This rosé is produced using the pressing technique in order to obtain an uncommonly delicate, smooth, fresh wine. Made by fermenting the grapes in stainless steel vats at a controlled temperature so as to achieve great fruitiness.

## 2025 HARVEST

The rainy month of October 2024 and the moderate temperatures recorded in November allowed the leaves to remain on the vines, encouraging a proper accumulation of reserves for the 2025 growing season. Although these conditions were reinforced by a mild winter with few frosts, budbreak did not occur early and began on April 8 (four days later than the average).

From budbreak to veraison, a succession of weather fronts promoted good vegetative growth. However, growers had to intensify their fight against downy mildew to protect a crop that was already limited as a result of the previous year's drought.

These rainfalls, however, allowed the vines to maintain an adequate vegetative balance during an especially warm August, leading to a homogeneous veraison around August 2, followed by slow ripening.

Finally, ideal weather conditions during the harvest – which began on September 11 – made it possible to wait for optimal phenolic ripeness in each plot, preserving the freshness and health of the grapes until the end of the harvest on October 17.

CONTAINS SULPHITES

WINE in MODERATION  
ELEGIR | COMPARTIR | CUIDAR