

FRANK GEHRY SELECTION 2022

D.O. Ca. Rioja

VARIETY USED

Tempranillo
Others

ALC./VOL **15,2°**
Total Acidity 3.3

pH **3.52**

AGEING

16 months in French casks.

FOOD MATCHES

This wine goes well with ham, medium-strength cheeses, casseroles which are not too spicy, pulse dishes, poultry, red meat, grilled and roast meat.

BEST SERVED AT

Between 16° and 18°C.

APPEARANCE

A cherry-coloured wine, good depth of colour, almost opaque, with hardly any signs of evolution. An intense complex nose, with notes of ripe, dark fruit, balsamic nuances and a slightly mineral base. On the palate it is very well structured, with a fresh sensation and an outstanding concentration of polished tannins which give a warm, unctuous mouth-feel with a long, lingering finish in which you can discover the toasted notes from the cask-ageing in fine French oak.

A wine with tannin backbone and marked acidity augur well for good future bottle ageing, very much in the style of the Riscal wines from the beginning of the 20th century.



CONTAINS SULPHITES

FEATURES

The Gehry Selection wine is the result of a careful selection of grapes from our own vines, over 80 years old. After careful tilling of the vineyards during the summer, ripening of the grapes is supervised following the rules applied in Marqués de Riscal, selecting the harvest, berry by berry on our manual sorting tables so as to achieve this magnificent and exclusive 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. Harvested 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.

