

# MARQUÉS DE RISCAL 150 ANIVERSARIO 2019

D.O. Ca. Rioja

## VARIETY USED

Tempranillo  
Others

**ALC./VOL** 15.3°  
Total Acidity 3.2

**pH** 3.48

**IP** 75

## AGEING

33 months in French-oak barrels.

## FOOD PAIRING

This wine pairs well with ham, mature cheeses, red meat, all kinds of roasts and game casseroles.

## BEST SERVED AT

Between 16° and 18°C.

## TASTING NOTES

Marqués de Riscal 150 Aniversario is a wine with a very deep, dark cherry colour. It has a complex, toasted, balsamic aroma with spicy notes of black pepper and cinnamon. Rich and full on the palate, with good structure, and great concentration of tannins, round, with a long, silky-smooth finish.



## FEATURES

This wine is made in our refurbished 1883 cellar. It is made using wooden vats and the latest, state-of-the-art sorting tables where the bunches and grapes are previously chilled. Marqués de Riscal 150 Aniversario has been produced to meet the quality standards of a Gran Reserva. It has a very typical Rioja Alavesa style. It is vigorous and vibrant, always more powerful than the rest of the classic Riojas, with no concessions to fashion and trends and so preserving its elegance. To achieve this, Riscal uses grapes from old vines over 80 years old, either grown in our own vineyards or bought in from growers in the Rioja Alavesa district with whom we enjoy a long relationship, in some cases even going back several generations. After passing over the manual selection tables so as to remove any grapes which are not totally healthy and ripe, alcoholic fermentation takes place at a controlled temperature of no more than 26°C, with a period of 14 days in the vat. Once the blend has been decided for this special type of wine, it is aged in French oak barrels for 33 months, before bottling and ageing for a further 3 years, thus completing the process of ageing and refining of its tannins so as to achieve a rounded wine which is both powerful and yet easy to drink..

## 2019 VINTAGE

The autumn was warm and practically without frost. The leaves were late falling from the vines so the plants were able to build up their reserves.

Budburst occurred on 10 April.

On 6 May there was a light frost which had scarcely any effect on the estate vineyards. Damage was more significant in certain areas within the Leza jurisdiction.

Flowering began on 2 June in the zone on the banks of the Ebro. Fruit setting was uneven and as a result the grapes were not tightly clustered, leaving sufficient space between the berries, a highly desirable feature as it makes it harder for botrytis to develop during ripening. Véraison began on 30 July.

During the first two weeks in September 34 litres of rainfall was recorded, delaying the start of the grape harvest, which began on 17 September and proceeded in dry, cool weather. The small size of the grape berries and the clusters was good for their ripening. The resulting harvest was characterised by a low pH value and high acidity, something which will help the wines' ageing and later conservation in the bottle.