

ARIENZO DE MARQUÉS DE RISCAL 2022 D.O. C.a. Rioja Rioja Alavesa

VARIETY USED

Tempranillo

ALC./VOL **14.5°**

Total Acidity 3.3

pH **3.52**
IP **56**

AGEING

17 months in American oak barrels.

FOOD PAIRING

Ideal match for grilled white and red meat, oily fish such as emperor fish, and cured cheese.

BEST SERVED AT

Between 16° and 18°C

TASTING NOTES

Fresh, fruity wine with a pleasant attack on the palate, reminiscent of red fruits subtly accompanied by aromas from the wood, notes of coconut and vanilla. Full on the palate, persistent and with character, a true reflection of the personality of the grapes from this terroir.



FEATURES

An atypical crianza from the heart of the Rioja Alavesa region where Tempranillo shows all its fruitiness and youthfulness with a moderate presence of wood that provides a good balance and persistence.

Arienzo de Marqués de Riscal is a **Vino de Zona**, as it is made from 100% from selected Tempranillo grapes from vineyards located in Rioja Alavesa, in the municipalities of Elciego, Leza, Navaridas and Laguardia.

Once the grapes reach their optimum point of ripeness, they are received at the winery and the natural processes of alcoholic and malolactic fermentation begin, at a controlled temperature in stainless steel tanks.

Once these processes are completed, the wine will remain in American oak barrels to undergo the ageing process during for a period of 17 months, after which the wine will be bottled.

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 flooding parts on the riverbank.

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 down to -4.5°C, leading to slight damage in certain plots, since the vines' buds had not opened yet. Bud 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°C 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.

Harvesting 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.