

MARQUÉS DE RISCAL RESERVA 2021

D.O. Ca. Rioja

VARIETY USED

Tempranillo
Graciano

ALC./VOL **14.5°**

Acidity 3.5

pH 3.49

IP 62

AGEING

20 months of American oak.

FOOD PAIRING

This wine goes well with ham, mild cheeses, casseroles which are not highly spiced, bean and pulse dishes, poultry, red meat, grills and roasts.

BEST SERVED AT

Between 16° and 18°C.

TASTING NOTES

Intense black-cherry colour with good depth of colour and hardly any signs of evolution. Very expressive aromas on the nose with notes of liquorice, cinnamon and black pepper, with just a subtle hint of the long cask-ageing, thanks to its great complexity and ripe, concentrated fruit. Fresh and easy to drink on the palate, good backbone and lovely, polished tannins. The long, persistent finish leaves gentle balsamic reminders of the finest quality.



FEATURES

Marqués de Riscal Reserva wines are made mainly from grapes from tempranillo vines planted before the 1970s, grown in the best clay-limestone soils of the Rioja Alavesa. This variety withstands oak- and bottle ageing well thanks to its good balance of acidity and fine tannin. The Graciano variety, whose presence in the blend does not exceed 10%, provides freshness and vibrancy of colour. Fermentation takes place at a controlled temperature and the maceration time is never more than 12 days. Riscal reservas spend around two years in American Oak Barrels, producing a wine which corresponds to the classic Rioja style: fresh, fine, elegant and very suitable for laying down for many years. Before release for sale it spends a minimum of one year rounding off in the bottle; time enough to show how much complexity tempranillo is able to achieve.

2021 VINTAGE

It was wet throughout the autumn and particularly in December. Temperatures were mild and no frosts were recorded.

February was unseasonably warm, with the average temperature 3°C higher than the mean figure for the month.

Shooting in the vineyard began on 1 April. There were some moderate episodes of frost during that month which mainly affected the vineyards of La Collada, Las Medicas and Carraelciego.

Flowering began on 29 May. During the month of June there were persistent spells of rainfall which led to an accumulated total 2.5 greater than the average figure for the month. This situation meant it was necessary to take extreme precautions to prevent diseases such as mildew.

On 4 June there was a heavy hailstorm accompanied by 57 litres of rainfall which partially affected the Castejones vineyard.

During the summer months there was hardly any rainfall. The harvest was forecast to begin very early, but the 30 l/m² which fell on 1 September pushed back the start until the 16th of that month.

During the harvest temperatures were slightly above the norm and there was very little rainfall.

The resulting harvest showed good parameters of health and probable alcohol level, with the high concentration of the substances responsible for colour being of special note.