



XR RESERVA 2022

D.O.Ca. Rioja

VARIETY USED

Tempranillo
Graciano

%Alc.	14,5°
A.T.	3.5
pH	3,6
IP	66

AGEING

22 months

BEST SERVED AT

Between 16° and 18°C

TASTING NOTES

It shows a deep, intense black-cherry colour, with a vibrant sheen and hardly any signs of evolution.

On the nose, it is expressive and remarkably refined, with a pronounced character of ripe black fruit — blackberry and plum — evolving towards balsamic and spicy nuances, with notes of liquorice, black pepper and coffee.

On the palate, it offers a well-balanced profile with good tension, maintaining a concentrated and structured character, typical of a warm and dry vintage. The attack is broad, with a juicy mid-palate and a sustained sense of volume. The abundant tannins are ripe and polished, providing a silky texture and outstanding harmony.

The finish is long and fresh, with lingering black fruit and spice notes, supported by an elegant balsamic background.

FOOD MATCHES

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



FEATURES

At Marqués de Riscal, there used to be “winemaker’s wines” among its Historic Reservas, such as the Reserva Medoc and the XR, which never became commercial names. In the tradition of the Bordeaux cellarmasters, the enologist used to mark some of the barrels in chalk with the letters XR, on having found some special characteristics which were not present in others. This XR was never marketed, but it was always a point of reference for the master winemaker. This custom lasted for almost a century, between the harvests of 1869 and 1964.

Marqués de Riscal XR pays tribute to all the master winemakers who, from Jean Pineau to the present day, have helped to forge a part of the great history of Spanish wine in Marqués de Riscal.

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.

Bu 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.