

ARIENZO DE MARQUÉS DE RISCAL 2023 D.O. C.a. Rioja Rioja Alavesa

VARIETY USED

Tempranillo

ALC./VOL 14°

Total Acidity 3.5

pH 3.58

IP 50

AGEING

15 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.

CONTAINS SULPHITES



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 15 months, after which the wine will be bottled.

2023 VINTAGE

The autumn of 2022 was extremely hot, with the mean October temperature 4°C above the average figure for the month. Moreover, during that season there was very little rainfall. This scarcity continued until May, with this month and March both proving exceptionally dry.

Bud break was on 1 April, which represented a date 9 days earlier than the average. There was a mild frost on 5 April (-1.9°C) which caused slight damage.

During the month of June there was a succession of wet days which doubled the average for the month. July and August, however, were extremely dry. In addition, August was especially hot, but despite these conditions, the vine stayed in good condition.

At the beginning of September there was some intense rainfall, delaying the start of the harvest until the 5th of the month. Then a series of days with high temperatures significantly increased the likely alcoholic strength. These also led to raisining in some berries, although the vast majority remained intact.

The resulting harvest was characterised as having an excellent state of health and good indicators in terms of probable alcohol, aromas and the substances responsible for colour.

The average temperature for the farming year was 1.7 degrees above the mean annual temperature, making this growing season the second hottest in the last 32 years.