

MARQUÉS DE RISCAL RESERVA 2022

D.O. Ca. Rioja

VARIETY USED

Tempranillo
Graciano

ALC./VOL 14.5°

Acidity 3.6

pH 3.60

IP 63

AGEING

23 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.

2022 VINTAGE

Autumn was very rainy, with rainfall reaching 100 litres more than the seasonal average. As a result, on 21 November the Ebro River overflowed, flooding part of the riverside vineyards.

During January, frost occurred repeatedly (up to 18 days), making it an especially cold month with an average minimum temperature of 0.1°C.

On 1 April, a mass of cold air arrived, bringing frost on 4, 5 and 6 April, with minimum temperatures of up to -4.5°C.

This caused slight damage in certain vineyards, as the vines had not yet begun to bud.

Budbreak took place on 17 April, representing a delay of 7 days compared with the average.

From May to September, the average monthly temperature exceeded the historical average by around 2°C each month. Consequently, this was the second warmest growing season of the past 31 years.

These temperatures, combined with a severe drought, resulted in no significant disease pressure, although they made phenolic ripening more difficult. However, from mid-September onwards, the drop in minimum temperatures helped activate the final stage of this process.

The harvest began selectively on 12 September. The resulting crop showed exceptional parameters in terms of health, as well as in compounds responsible for colour, aromas and potential alcohol.