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 and Mazuelo varieties, whose presence in the blend does not exceed 10%, provide crispness and a lively colour. Fermentation takes place at a controlled temperature of 26ºC 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.

A warm autumn with average temperatures 2ºC above the norm and abundant rainfall. The winter continued to see a lot of precipitation, on a couple of occasions in the form of snow. At the beginning of spring the total accumulated rainfall was 170 l/m² more than in an average year.

Budburst began on 14 April, accompanied by particularly high temperatures, leading the vines to make a jump of almost a week in their development compared to an average year.

During the first month of summer there were a series of heatwaves and from 21 July frequent heavy downpours which meant that the vines continued to produce canopy and to dry up later than normal.

On 3 August, hailstones were reported in a small part of the Leza district. On 31 August there was another hailstorm which affected a larger area but the evolution of the damaged fruit was satisfactory since they quickly dried.

On 3 September, harvesting began in a small part of the Leza district. On 31 August there was another hailstorm which affected a larger area but the evolution of the damaged fruit was satisfactory since they quickly dried.