



VARIETY USED

Tempranillo
Graciano

ALC./VOL

Acidity

15°

3.4

pH
IP

3.64

77

AGEING

25 months of American oak.

BEST SERVED AT

Between 16° and 18°C.

APPEARANCE

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.

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.

2020 Weather Features

A hot and rainy autumn with average temperatures 1.5°C above the norm. Little rainfall during the winter although at the start of the vines' growing cycle the accumulated rainfall was actually higher than that of an average year.

Budburst was on 7 April at a time of high temperatures which encouraged rapid vegetative development.

On 16 June there was a hailstorm which mainly affected the Navaridas district.

Due to the meteorological conditions encountered over the summer, the risk of fungal diseases was very high so special attention had to be given to controlling them.

Véraison began on 22 July, a date which can be regarded as normal for the zone.

Harvesting began selectively on 10 September and the resulting harvest can be characterised as having a high content in the substances responsible for the colour and high sugar levels.

AWARDS

Guía Peñin 2025

XR by Marqués de Riscal - 94 points