

MARQUÉS DE RISCAL RESERVA 2020

D.O. Ca. Rioja

VARIETY USED
Tempranillo
Graciano

ALC./VOL 14.5°
Acidity 3.5

pH 3.56
IP 61

AGEING
22 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.

2020 VINTAGE

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**
- Guia Peñin 2024
93 points
 - James Suckling 2024
94 points
 - Wine Enthusiast 2024
92 points
 - Decanter 2024
91 points - Silver