

MARQUÉS  
DE RISCAL  
**GRAN  
RESERVA  
2019**  
D.O. Ca. Rioja

**VARIETY USED**

Tempranillo  
Others

**ALC./VOL** 15.4°  
Total Acidity 3.5

**pH** 3.54  
**IP** 69

**AGEING**

24 months in French oak casks

**FOOD PAIRING**

This wine pairs well with ham, mature cheese, red meat, all kinds of roasts and game casseroles.

**BEST SERVED AT**

Between 16° and 18°C.

**TASTING NOTES**

Intense black-cherry colour with violet hues. On the nose it expresses its complex, balsamic, aromatic intensity, in perfect balance with the fruit and the lightly toasted aromas which recall fine oak. On the palate it is smooth and full, in harmony with the fruit, with good concentrated tannins, round and with a long finish.



**FEATURES**

To make this wine, Marqués de Riscal use grapes from old vines over 80 years old, from their own estate vineyards as well as bought in from local growers who they have worked with for generations.

The wine destined for making the Gran Reserva is set aside after the final coupages and passes into French oak barrels where it will spend between two and a half and three years, followed by another three years in bottle before its release.

**2019 VINTAGE**

The autumn was warm and practically without frost. The leaves were late falling from the vines so the plants were able to build up their reserves.

Budburst occurred on 10 April.

On 6 May there was a light frost which had scarcely any effect on the estate vineyards. Damage was more significant in certain areas within the Leza jurisdiction. Flowering began on 2 June in the zone on the banks of the Ebro. Fruit setting was uneven and as a result the grapes were not tightly clustered, leaving sufficient space between the berries, a highly desirable feature as it makes it harder for botrytis to develop during ripening. Véraison began on 30 July.

During the first two weeks in September 34 litres of rainfall was recorded, delaying the start of the grape harvest, which began on 17 September and proceeded in dry, cool weather. The small size of the grape berries and the clusters

was good for their ripening.

The resulting harvest was characterised by a low pH value and high acidity, something which will help the wines' ageing and later conservation in the bottle.

**AWARDS**

Guía Peñín 2025 - 96 puntos

Guía Proensa 2025 - 98 puntos

Guía Vivir el Vino 2025 - 96 puntos