

# ARIENZO DE MARQUÉS DE RISCAL 2022 D.O. C.a. Rioja

## VARIETY

Tempranillo

**ALC./VOL** 14.5°

Total Acidity 3.3

**pH** 3.52  
**IP** 56

## AGEING

17 months in American oak.

## FOOD PAIRING

An ideal match for grilled white and red meat, oily fish such as emperor fish, and cured cheeses.

## BEST SERVED AT

Between 16° and 18°C

## TASTING NOTES

A fresh, fruity wine with a pleasant on the palate, reminiscent of red fruits subtly accompanied by aromas of wood, coconut and vanilla. Full on the palate, persistent and with character, a true reflection of the personality of the grapes from this terroir.



HEREDEROS DEL  
MARQUÉS DE RISCAL  
Desde 1858

## FEATURES

An atypical *crianza* from the heart of the Rioja Alavesa region, where Tempranillo expresses all its fruitiness and youthfulness, with a moderate presence of wood that provides good balance and persistence.

Once the grapes reach their optimum point of ripeness, they are received at the winery, where the natural processes of alcoholic and malolactic fermentation begin at a controlled temperature in stainless steel tanks.

Once these processes are completed, the wine remains in American oak barrels to carry out the ageing process over a period of 17 months, after which it is bottled.

## 2022 VINTAGE

Autumn was very wet, registering 100 litres more than the average rainfall for the season. As a result, on 21 November, the Ebro River burst its banks and flooded parts of the vineyards of the Ribera.

During January there was a series of frosts (up to 18 days) leading to an exceptionally cold average minimum temperature for the month (0.1°C).

On 1 April a mass of cold air swept in, causing frosts on the 4th, 5th and 6th with minimum temperatures of up to

-4.5°C, leading to slight damage in certain plots, since the vines' buds had not opened yet.

Bu burst in the vineyard was on 17 April, 7 days later than the average.

From May to September the average monthly temperature each month was around 2° above the monthly average. Consequently, this was the second hottest vintage in the last 31 years.

These temperatures, combined with a heavy drought, meant that there were no cases of disease, but it made phenolic ripening more difficult. Nevertheless, from mid September onwards, the drop in minimum temperatures triggered the completion of this process.

Harvested started, selectively, on 12 September. The resulting harvest showed exceptional parameters, both in state of health and in the substances responsible for colour, aromas and probable alcohol.

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