Marques de Riscal Reserva 2019



Region

The region of La Rioja lends its name to Spain`s most widely recognised wines. Rioja is split by three major districts; Alta and Alavesa to the north, which are higher in altitude and the hot dry Oriental district to the south (previously known as Rioja Baja). Tempranillo, Garnacha, Graciano and Mazuelo are the main red grape varieties used however more international varieties can also be used. The traditional aging classification system gives Rioja wines their distinctive style through the influence of extended ageing in oak barrels.

Producer

The origins of the go back to 1858, when the Marques de Riscal, who was resident in Bordeaux, was asked to hire a French winemaker to help the locals improve their winemaking techniques, four years later in 1862 they produced the first ever Rioja wine to be bottled. In 1895 Marques de Riscal was the first non-French wine to win the diploma of honour in the Bordeaux Exhibition. Today the company owns nearly 600 hectares of vines, across La Rioja, Rueda and Castilla y Leon regions. Since 2006 Riscal inaugurated "The City of Wine" including a state-of-the-art winery and a hotel designed by the famous architect Frank O. Gehry.

Tasting Notes

Made from a traditional blend of Tempranillo, Graciano and Mazuelo, the Marques de Riscal Reserva spends 2 years in American oak barrels which imparts a toast and spice character to the wine. 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

This wine goes well with ham, mild cheeses, casseroles which are not highly

Technical Information

Country	Spain
Region	Rioja
Grape(s)	Tempranillo (90%) Graciano (5%) Mazuelo (5%)
Туре	Red
Style	Smooth
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Not applicable	
Alcohol Content	14.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk: Egg:	No No
Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes



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