Marques de Riscal Baron de Chirel 2020



Region

With nearly 65,000 hectares of vineyard, 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

Barón de Chirel was first made in 1986 as the result of experimental production using a selection of grapes from very old vines, between 80 and 110 years’ old, with a very low yield and high quality. The wine is then aged for 20 months in Bordeaux style barrels made of French oak. Finally, the wine spends a minimum time of a year rounding off in the bottle before being released for sale. The resulting wine is a dark cherry colour, lively with few signs of evolution. High aromatic intensity in which the toasted and spicy aromas from the French oak predominate, together with ripe, dark-berried fruit. In the mouth, it is fresh and smooth with soft, polished tannins in which the wood is not too intrusive. Complex and elegant with a long, balanced finish.

Food

Serve with fine cuts of steak, game casseroles, BBQ lamb shanks or cured meats with mature cheeses.

Technical Information

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

Dry/Sweet Style	Not applicable	
Alcohol Content	15.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

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