Marques de Murrieta Reserva 2017



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 Bodegas can be traced back to 1848, when the Marques, Luciano de Murrieta travelled to Bordeaux to learn the art of winemaking. However it was not until 1878 that he purchased the Ygay estate, situated close to the city of Logrono. Today the business is still in family control, owning some 300 hectares of vineyards in the Rioja Alta.

Tasting Notes

Marques de Murrieta Reserva is a blend of Tempranillo, Mazuelo, Graciano and Grenache grown in Rioja Alta at atitudes between 320 and 485m. The varietals are fermented separately in stainless steel tanks before being aged for 16 months in American oak barrels. The result is a rich and harmonious wine, with notes of cherries, balsamic, chocolate, vanilla and a hint of eucalyptus.

Food

Grilled and baked scallop with red wine sauce and truffled liquid potato. Twice-cooked sea bass, sweet onion, apple and foie mousse and fine velouté. Roast breast of Mallard duck, crispy potato and borage flower. Soft cow's milk cheese and truffled Brie.

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Country	Spain
Region	Rioja
Grape(s)	Tempranillo (87%) Graciano (6%) Mazuelo (5%) Garnacha (2%)
Туре	Red
Style	Complex
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Not applicable	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk: Egg:	No No
Vegetarian/Vegan	Vegetarian: Vegan:	No No



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