

# Marques de Riscal Gran Reserva Magnum in Wood 2016



## 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

The Gran Reserva is made from selected grapes from 80 year old vines and spends two and a half years ageing in French oak barrels then spending a further 3 years in bottle before release. Deep black-cherry colour, almost opaque. Very elegant, complex nose, with aromas of black fruit and lots of spice. It is smooth and round in the mouth, with tannins which are firm, yet silky and very sweet and which envelop the whole palate. The finish is long, lingering, fresh and balanced with a hint of fine elegant tannins.

## Food

Serve with lamb shanks or mature cheeses.

### Technical Information

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

<b>Dry/Sweet Style</b>	Not applicable	
<b>Alcohol Content</b>	15%	
<b>Closure Style</b>	Cork	
<b>Organic/Biodynamic</b>	No	
<b>Allergens</b>	<b>Milk:</b>	No
	<b>Egg:</b>	No
<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b>	Yes
	<b>Vegan:</b>	Yes



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