

Marques de Riscal XR Special Release Reserva Magnum in Wood 2019



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

In the tradition of the Bordeaux cellarmasters, the enologist used to mark some of the barrels in chalk with the letters XR, on having found some special characteristics which were not present in others. Riscal are now reviving this practise to be in touch with their history and release these stunning wines. Intense black-cherry colour with good depth of colour. Very expressive aromas on the nose with notes of liquorice, cinnamon and black pepper, with just a subtle hint of the long cask-ageing and ripe, concentrated blueberries and blackcurrants with balsamic notes. Good backbone and lovely, polished tannins leading to a long, persistent finish.

Food

Will accompany pulses, poultry, lamb chops, sweetbreads, stews, roasts, grilled or barbecued meat.

Technical Information

Country	Spain
Region	Rioja
Grape(s)	Tempranillo (95%) Graciano (5%)
Type	Red
Style	Smooth
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	No

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



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