

MARQUÉS DE RISCAL, FINCA TORREA



DESCRIPTION

The style is different to that of the wines traditionally produced by Marqués de Riscal. It has a more modern character, with greater fruitiness and with a shorter period of barrel aging, using French oak barrels, and also shorter bottle aging. The wine has a black-cherry-colour, with violet hues which signify youthfulness. Intense, concentrated aroma with dark berried fruit (plums, blackberries and blueberries) which mingle elegantly with the tertiary aromas from the oak aging, bringing out balsamic notes of liquorice and eucalyptus, a fine base of caramel and toffee, and a spicy, mineral finish which gives the wine great aromatic complexity. On the palate it is supple and oily, with good backbone, in which the taste sensations appear at all times with great finesse and elegance. It has a very pleasant finish, long and lingering with a balsamic, spicy, mineral retronasal sensation that seems to go on and on.

VINIFICATION

The grapes are hand picked. The wine is fermented in French oak vats. After the fermentation has finished, the wine remains in the French oak vats for 18 months.

AWARDS

2022 - Tim Atkin : 93/100 | 2020 - Guía ABC : 94/100

ADDITIONAL INFORMATION

Grape variety: Graciano, Tempranillo
Brand: Marqués de Riscal
Country: Spain
Area: Rioja
Color: Red
Category: Wine
Flavor profile: Spicy, Minerality, Full Bodied
Alcohol percentage: 15.00