

MARQUÉS DE RISCAL, RIOJA RESERVA GIFT TIN



DESCRIPTION

This Tempranillo variety is resistant to oak and bottle aging thanks to its good balance of acidity and nice tannins. The Graciano and Mazuelo varieties, whose presence in the blend does not exceed 10%, provide crispness and a lively colour. The aging on American barrels results in a wine which corresponds to the classic Rioja style: fresh, smooth, elegant and very suitable for storage for many years. 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 barrel-aging, thanks to its great complexity and ripe, concentrated fruit. Fresh and easy to drink on the palate. It is a very complex wine.

VINIFICATION

The vines grow in the best clay-limestones soils. Barrel-aging in American-oak barrels for 24 months, and bottle aging for at least another year.

UNIQUE SELLING POINTS

- This Spanish winery traces its origins back to 1858 and is the oldest bodega in Rioja.
- Voted the best vineyard in the world in 2024.
- The vines are at least 15 years old.
- The grapes are hand-picked.
- International bestseller.
- Vegan.

AWARDS

2020 - Mundus Vini : Gold in 2025 | 2020 - Wine Enthusiast : 92/100 in 2024

ADDITIONAL INFORMATION

Grape variety: Graciano, Tempranillo
Country: Spain
Area: Rioja
Color: Red
Category: Wine
Flavor profile: Classic, Powerful, Spicy
Alcohol percentage: 14.00