

MARQUÉS DE RISCAL, RIOJA RESERVA MAGNUM



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.

AWARDS

2021 - Wine Enthusiast : Silver | 2020 - Weinwirtschaft : No. 1 top International Red wines | 2020 - Concurso Casino de Madrid : Great Gold

ADDITIONAL INFORMATION

Grape variety: Carignan, Graciano, Tempranillo
Country: Spain
Color: Red
Category: Wine
Flavor profile: Classic, Powerful, Spicy
Alcohol percentage: 14