

# MARQUÉS DE RISCAL RESERVA 2018

**D.O.Ca.Rioja**

**VARIETY USED**

Tempranillo  
Graciano

**ALC./VOL** 14.3°  
Acidity 3.4

**pH** 3.52  
**IP** 56

**AGEING**

22 months of American oak.

**FOOD PAIRING**

This wine goes well with ham, mild cheeses, casseroles which are not highly spiced, bean and pulse dishes, poultry, red meat, grills and roasts.

**BEST SERVED AT**

Between 16° and 18°C.

**TASTING NOTES**

Intense black-cherry colour with good depth of colour and hardly any signs of evolution. Very expressive aromas on the nose with notes of liquorice, cinnamon and black pepper, with just a subtle hint of the long cask-ageing, thanks to its great complexity and ripe, concentrated fruit. Fresh and easy to drink on the palate, good backbone and lovely, polished tannins. The long, persistent finish leaves gentle balsamic reminders of the finest quality.



## FEATURES

Marqués de Riscal Reserva wines are made mainly from grapes from tempranillo vines planted before the 1970s, grown in the best clay-limestone soils of the Rioja Alavesa. This variety withstands oak- and bottle ageing well thanks to its good balance of acidity and fine tannin. The Graciano variety, whose presence in the blend does not exceed 10%, provides freshness and vibrancy of colour. Fermentation takes place at a controlled temperature and the maceration time is never more than 12 days. Riscal reservas spend around two years in American Oak Barrels, producing a wine which corresponds to the classic Rioja style: fresh, fine, elegant and very suitable for laying down for many years. Before release for sale it spends a minimum of one year rounding off in the bottle; time enough to show how much complexity tempranillo is able to achieve.

## 2018 VINTAGE

The autumn was hot and dry but with the arrival of winter this changed and there was frequent rainfall.

Budbreak occurred in mid April, a little later than average. This small delay was maintained throughout the growing cycle.

At the end of May, there were frequent showers but these did not have an effect on flowering, which in the Ebro valley began in early June.

During the first part of the summer there were frequent storms, so extra care had to be taken to prevent fungal diseases. Véraison began at the beginning of August.

In mid September there were considerable amounts of rainfall which put back the start of the harvest. This took place at the beginning of October and proceeded in dry, cool conditions and was conducted with careful selection of plots.

The resulting harvest was characterised by good yields and excellent state of health.

## AWARDS

- James Suckling 2022 | 92 points
- Expovina Wine Trophy 2022 | Golden Diploma
- Guía Peñín 2023 | 93 points