



ARIENZO DE MARQUÉS DE RISCAL 2019 D.O. Ca. Rioja

VARIETY USED

Tempranillo

ALC./VOL 14.5°
Total Acidity 3.6

pH 3.60
IP 57

AGEING

17 months in American oak.

FOOD PAIRING

Ideal match for grilled white and red meat, oily fish such as emperor fish, and cured cheese.

BEST SERVED AT

Between 16° and 18°C

TASTING NOTES

Fresh, fruity wine with a lovely attack, reminiscent of red fruit mingled with the coconut and vanilla aromas from the oak. Full and supple with a long finish. A wine with character which showcases the quality of the grapes used to make it.



FEATURES

Arienzo 2019 is Marqués de Riscal's first Vino de Zona, since it is made 100% from selected Tempranillo grapes from vineyards located in Rioja Alavesa. Once the grapes reach their optimum point of ripeness they are received at the winery where the natural processes of alcoholic and malolactic fermentation begin in stainless steel vats, under strictly controlled temperature conditions. Once these processes are complete, the wine will be kept in American oak barrels to be aged for a period of 17 months, after which the wine will be bottled.

2019 VINTAGE

The autumn was warm and practically without frost. The leaves were late falling from the vines so the plants were able to build up their reserves. Budburst occurred on 10 April. On 6 May there was a light frost which had scarcely any effect on the estate vineyards. Damage was more significant in certain areas within the Leza jurisdiction. Flowering began on 2 June in the zone on the banks of the Ebro. Fruit setting was uneven and as a result the grapes were not tightly clustered, leaving sufficient space between the berries, a highly desirable feature as it makes it harder for botrytis to develop during ripening. Véraison began on 30 July. During the first two weeks in September 34 litres of rainfall was recorded, delaying the start of the grape harvest, which began on 17 September and proceeded in dry, cool weather. The small size of the grape berries and the clusters was good for their ripening. The resulting harvest was characterised by a low pH value and high acidity, something which will help the wines' ageing and later conservation in the bottle.

AWARDS

Guía Peñin 2024
Arienzo de Marqués de Riscal 2019 → 90 points

Guía Vinos Gourmets 2024
Arienzo de Marqués de Riscal 2019 → 91 points