

Marques de Murrieta Gran Reserva



Origin

Country	Spain
Wine Region	Rioja
Winery	Marques de Murrieta

Technical Data

Grape Varieties	Tempranillo, Graciano, Mazuelo, Garnacha
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification

Grapes are first de-stemmed and then fermented in temperature controlled stainless steel tanks for 9 days, with constant skin contact. During fermentation pumping over and punching down operations are regularly carried out. These processes ensure both effective and gentle colour and aroma extraction. Afterwards the solid parts of the grapes are squashed in a vertical press. This is a gentle process that extracts colour and ripe tannins from the grapes' skins.

Ageing

The wine is aged for 25 months in 225-litre American oak barrels.

Awards and Certificates

James Suckling: 95 points.
Robert Parker: 94 points.

Description

In Brief

This is a new style Rioja Gran Reserva of exceptional quality - youthful, with preserved fruit character and outstanding ageing potential. The grapes are sourced from the Ygay Estate: 300 hectares of vineyards surrounding the winery in the southernmost point of Rioja Alta. Altitude ranges from 320 to 485 meters above sea level.

Tasting notes

The complex nose of this wine is marked by elegance; over a fruity bed of ripe currants and plums, one finds hints of sweet spices, dried figs, cedar, cocoa and wet forest floor note. Fine and balanced in the mouth, the silkiness of its tannins envelops a structured wine with great liveliness that will undoubtedly grow in the bottle. Its length makes it a grand wine.

Food Pairing

Duck magret baked with red wine reduction, redcurrants, raspberries and honey mustard.

Notes

