



MARQUÉS DE MURRIETA
ESTATES & WINES



Marqués de Murrieta

Gran Reserva Limited Edition

Rioja, Spain

Vintage: 2011

Overview

Marqués de Murrieta Reserva is a traditional Rioja wine crafted in the classic Murrieta signature style and enjoying all the benefits of modern winemaking philosophy, equipment and techniques. Made from Tempranillo, Garnacha, Mazuelo and Graciano, this wine embodies ripe fruit qualities with a perfect balance of acidity, supple roundness on the palate and a hint of new oak. The Marqués de Murrieta vineyards on the 741-acre Ygag Estate are located in Rioja Alta between 320 meters to 485 meters above sea level.

The Cebrián-Sagarriga family, who in 1983 acquired the winery, established in 1852, has a distinct winemaking philosophy that is founded in the pursuit of quality and excellence through tradition and innovation.

Winemaking

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 color and aroma extraction. Afterwards the solid parts of the grapes are squashed in a vertical press. This is a gentle process that extracts color and ripe tannins from the grapes skin.

Food Pairing

Pairs beautifully with hake cheeks in its own gelatin sauce with Iberian ham ravioli, wild pig sirloin with red wine, or even baked glazed veal cheeks with quince and rosemary infused apple.

Decanting the wine for 30 minutes is recommended. Best enjoyed between 60°- 64°F.

TECHNICAL INFORMATION

Varietals: 91% Tempranillo, 4% Mazuelo, 3% Graciano, 2% Garnacha

Aging: 24 months in 225-litre American oak barrels