



Marqués de Murrieta

2005 MARQUÉS DE MURRIETA RESERVA
RIOJA

The personality and style of the vineyards located between 420 meters to 500 meters above sea level of our 741-acre (300-hectare) Ygay Estate are expressed in a single wine. Made from Tempranillo, Garnacha and Mazuelo, this wine embodies ripe fruit qualities with a perfect balance of acidity and supple roundness on the palate, and a hint of new oak. Our Red Reserva is a traditional Rioja with the classic Murrieta signature and enjoys all the benefits of modern winemaking philosophy, equipment and techniques.

Winemaking

The grapes were first de-stemmed and then fermented in temperature-controlled stainless steel tanks for eight to 11 days with constant skin contact at 25° C. During fermentation the wine was both pumped over the cap of grape skins at the top of the tank (remontage) and the cap was pressed into the fermenting wine every second day (pigeage). Both those processes ensured maximum color and aroma without producing excessive tannin. Afterwards the solid parts of the grapes were pressed in vertical wooden presses with double screws. That process is a smooth and slow treatment that favors the extraction of the color and tannins that reside in the skin of the grapes.

Tasting Notes

The Marqués de Murrieta Red Reserva pairs well with red meats and cured ham as well as grilled fish and dishes with rich sauces. We recommend you decant the wine half an hour before serving it at 16° to 18° C.

Additional Information

During harvest, which began September 16 and ended October 9, the grapes were picked manually and carried to the winery in small quantities.

Technical Information

Appellation:	Rioja
Varietal(s):	84% Tempranillo, 13% Garnacha and 3% Mazuelo
Aging:	22 months in 225-liter American oak casks
Wine Alcohol:	14%
pH Level:	3.52
Residual Sugar:	1.8 g/l
Suggested Retail Price:	\$25.99

