

MAISONS MARQUES & DOMAINES



MARQUÉS DE MURRIETA
ESTATES & WINES



Marqués de Murrieta

Rioja Reserva

Rioja, Spain
Vintage: 2018

V	94	WA	94	JS	94	VFTC	93
---	----	----	----	----	----	------	----

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 Ygay 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

Tangible proof of elegance, balance and constancy characteristic of the winery and its surrounding vineyards situated in the Ygay estate, this is a red reserva wine with a balanced aging of 21 months in new and partly new American oak barrels and a year and a half in bottle. The result is an elegant wine that combines complexity and fineness, summing up the best attributes of Marqués de Murrieta's identity and actuality.

Grapes are first de-stemmed and then fermented in stainless steel tanks for eight days at controlled temperature in 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 pressed in vertical presses with double screws.

Tasting Notes

Refined aromas of plums, blueberries and redcurrants that led to a bed of spices, flowers and balsamic touches, so distinctive of the Ygay estate. Succulent, round and well-balanced in the mouth. A muscular wine with great potential.

Food Pairing

Pairs beautifully with milk-fed lamb chops with buttermilk, asparagus and red wine; suckling pig confit with its crunchy skin and caramelized apple. Decanting the wine for 20 minutes is recommended. Best enjoyed between 59°- 61°F.

TECHNICAL INFORMATION

Varietals: 82% Tempranillo, 9% Graciano, 6% Mazuelo, 2% Garnacha
Wine Alcohol: 14%
Aging: 21 months in 225-liter American oak