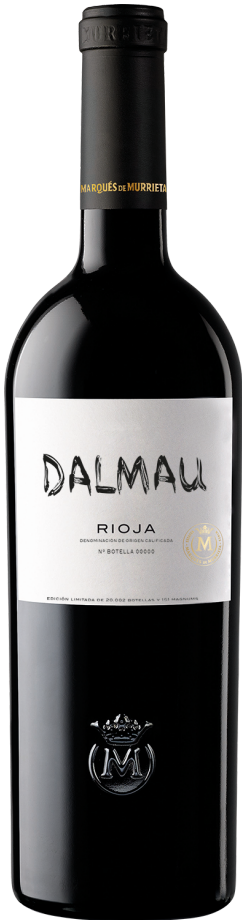


MAISONS MARQUES & DOMAINES



MARQUÉS DE MURRIETA
ESTATES & WINES



Marqués de Murrieta

Dalmau Reserva

Rioja, Spain
Vintage: 2016

D	96	WE	95	WA	94-95	W&S	93
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Overview

The Cebrián-Sagarriga family, who in 1883 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. To speak about Dalmau is to speak about Canajas, a unique single vineyard within the 741-acre Ygay Estate. The vines in that vineyard are more than 60 years old and are located at 465 meters. Long maceration during fermentation, aging in new French oak barrels and very limited production characterize the wine.

This modern Rioja wine made from tempranillo, cabernet sauvignon and graciano perfectly reflects the innovations taking place at Marqués de Murrieta.

Winemaking

Grapes are first carefully destemmed and then each variety ferments separately for 11 days. Tempranillo ferments in stainless steel and cabernet sauvignon and graciano in small oak vats. Pumping over and delestage (rack-and-return) operations are carried out on a daily basis.

The grapes are vinified separately to keep their peculiarities intact. Dalmau 2016 was aged 23 months in 225-liter new French oak barrels from Allier, and then 12 months in the bottle before release.

Tasting Notes

A bold fruit-forward palate, with fresh acidity and silky tannins gives the wine structure, wideness and depth. With a perfect balance between elegance and power, Dalmau expresses the awesome personality of the vineyard it comes from.

Harvest Notes

Manually selected harvest done in small crates so that grapes reach the winery as soon as possible and in perfect conditions. The graciano was hand-picked on October 7th, the tempranillo on October 9th and cabernet sauvignon on October 15th.

Food Pairing

Deboned ox tail with red wine, mint and clove flavoring, crunchy fried breadcrumbs; stewed pigeon, red wine, cacao and black pepper; veal shank, potato croquette and red piquillo pepper; dark chocolate truffles. Decanting the wine for 20 minutes is recommended. Best enjoyed between 60°- 64°F.

TECHNICAL INFORMATION

Varietals: 82%Tempranillo, 15% Cabernet Sauvignon, 3% Graciano
Wine Alcohol: 14.5%
Aging: 23 months in 225-liter French Allier oak barrels