

# MAISONS MARQUES & DOMAINES



**MARQUÉS DE MURRIETA**  
ESTATES & WINES

Marqués de Murrieta

## Dalmau Reserva

Rioja, Spain  
Vintage: 2019

TA	97	JS	97	V	95	VFTC	95	WS	93
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### Overview

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. 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 10 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 2019 was aged 20 months in 225-liter new French oak barrels from Allier, and then 6 months in concrete vats before bottling.

### 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 September 28th, the cabernet sauvignon on September 29th, and the tempranillo on September 30th.

### Food Pairing

Deboned ox tail with red wine, mint and clove flavoring, crunchy fried breadcrumbs; 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: 86% Tempranillo, 10% Cabernet Sauvignon, 14% Graciano  
Wine Alcohol: 14.5%  
Aging: 23 months in 225-liter French Allier oak barrels

