MARQUÉS DE MURRIETA
ESTATES & WINES

Marqués de Murrieta

Gran Reserva Limited Edition

Rioja, Spain
Vintage: 2019

Overview

Marqués de Murrieta's Rioja Gran Reserva is a limited edition wine from select barrels, created to last over time and only produced in benchmark vintages. The Gran Reserva represents the perfect balance between classicism and modernity. Crafted in the classic Murrieta signature style and enjoying all the benefits of modern winemaking philosophy, equipment and techniques.

Made from Tempranillo 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

Grapes are first de-stemmed and then fermented in temperature controlled stainless steel tanks for 8-12 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.

Tasting Notes

A bouquet of ripe black fruit, aromas of plum, blackcurrant and blackberry, balsamic and fallen leaves nuances. Subtly spicy and mineral undertones. Deep and fine in the palate, assembled with elegant tannins. Fluid, well-balanced with a finish full of subtleties.

Harvest Notes

Manual harvest took place on September 30, 2019.

Food Pairing

Pairs beautifully with duck magret baked with red wine reduction, redcurrants, raspberries and honey mustard. Decanting the wine for 30 minutes is recommended. Best enjoyed between 60° to 63°F.

TECHNICAL INFORMATION

Varietals: 85% Tempranillo, 15% Graciano
Wine Alcohol: 14.5%
Aging: 24 months in 225-liter American oak barrels and then for 9 months in concrete tanks