

MAISONS MARQUES & DOMAINES



MARQUÉS DE MURRIETA
ESTATES & WINES

Marqués de Murrieta

Rioja Reserva

Rioja, Spain
Vintage: 2019

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 Rioja Reserva with a balanced aging of 24 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

A truly expressive nose with multiple layers of red fruit: strawberry, cherry and red plum, notes of black pepper, sandalwood, Mediterranean herbs, red tea and hints of gentle ageing. Silky tannins that frame a flavorful, fresh palate and lead to an elegant finish. An excellent vintage that has given us a generous, well-defined and hugely fruity Marqués de Murrieta 2019.

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: 87% Tempranillo, 6% Graciano, 5% Mazuelo, 2% Garnacha

Wine Alcohol: 14.5%

Aging: 24 months in 225-liter American oak

