



## **VARIETALS**

82% Tempranillo15% Cabernet Sauvignon3% Graciano

## WINE ALCOHOL

14.5%

## DALMAU 2016

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, 23 months in new French oak barrels from Allier, 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.

96
POINTS
Decanter

"One of a very small number of wines in Rioja that includes Cabernet Sauvignon – for historic reasons – this is an elegant, distinguished red blend based on Tempranillo with 3% Graciano completing the cuvée. Aged in new French oak, it's a Bordeaux-influenced style showing refined tannins, notes of cassis, blackberry, cedarwood and a fresh, mineral-edged core."

95
POINTS

WINEENTHUSIAST

"A fully ripe nose runs deep with balsamic black fruit aromas as well as complex notes of graphite and fine oak. A plush palate offers that elusive depth of character that great wines display, while this modern-style Rioja tastes of black fruits as well as chocolate. A silky smooth finish shows barely any grit or bite. Drink now through 2028."

93
POINTS
Wine Spirits

"Named for Conde Vicente Dalmau Cebri:in-Sagarriga, the owner of Murrieta, this comes from a 22-acre parcel at Finca Ygay, the bodega's 740-acre estate above the town of Logrono. A blend of tempranillo (82 percent), cabernet sauvignon (15 percent) and graciano planted in stony, iron-rich clay soils in 1950, the wine is firm and youthfully tense, built to last. The initial mineral scent runs straight through to the end, playing off the herbal savor of bay laurel and the muscular, plummy density. This will benefit from several years of aging."