

This is Marqués de Murrieta's "modern" style of Rioja, but like everything they make, it is a stunningly beautiful wine.



DALMAU 2019 RIOJA, SPAIN

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 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 2017 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.



Deep and intense, yet mineral, with fresh blackberries, blueberries, black olives, pepper and lemon peel. Hints of graphite, cocoa powder, incense and cedar, too. Flavorful and juicy, medium-to full-bodied palate with a zesty quality to the fruit. Very long and eclectic, with a traditional twist to the modern sensibility. 86% tempranillo with 10% cabernet sauvignon and 4% graciano. Nothing hefty here. Better after 2025, when extra complexity will have emerged.



VIEW FROM

THE CELLAR

There was no Dalmau in 2018, so the 2019 will be released a little earlier than usual. Made with Tempranillo, 10% Cabernet Sauvignon and 4% Graciano, all of it from the nine-hectare Canajas vineyard, this is structured, inky and wonderfully profound, with some leafy top notes, chalky minerality, dark, brooding liquorice, cassis and blackberry fruit, perfumed French oak and the concentration to reward patience. 2027-2040.

VARIETALS 86% Tempranillo 10% Cabernet Sauvignon, 14% Graciano

2019

DALMAU MARQUÉS DE MURRIETA

RIOJA

MITADA DE 15.52

WINE ALCOHOL 14.5%



The single vineyard bottling of Rioja "Dalmau" from Marqués de Murrieta is produced from sixty-plus year-old vines, with the wine aged in new French oak barrels for twenty-three months prior to bottling. The wine is made from a cépages of eighty percent Tempranillo and ten percent each of Graciano and Cabernet Sauvignon. It is given an additional year of bottle aging in the cellars prior to release. The wine offers up a deep and nicely new oaky bouquet of black cherries, plums, Cuban cigars, a beautiful base of soil, fresh nutmeg, brown spices and nutty new oak. On the palate deep, full-bodied and very pure, with a beautiful core of fruit, fine focus and grip, ripe, seamless tannins and a long, nascently complex and impeccably balanced finish. This is Marqués de Murrieta's "modern" style of Rioja, but like everything they make, it is a stunningly beautiful wine! 2033-2085.

