

Gran Reserva Limited Edition 2016

Rioja, Spain



VARIETALS:
82% Tempranillo,
10% Graciano, 8% Mazuelo

AGING:
26 months in 225-liter
American oak barrels

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, 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

Grape varieties are vinified separately. Previously destemmed, the grapes ferment in temperature-controlled stainless steel tanks. Fermentation takes between 8 and 12 days during which, pumping over and punching down operations are regularly carried out to ensure the contact between juice and skins. Afterwards, the solid parts of the grapes are squashed in a vertical press, by a gentle process that extracts color and ripe tannins from the grape skins.

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.

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POINTS
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Aromas of black berries, black olives, black truffles, autumn leaves and earth. Grilled orange peel. Very complex. Medium-bodied with very fine tannins and a complex and complete finish. Nicely persistent and focused. 26 months in American oak. Drink or hold.

96
POINTS
VINOUS

The 2016 Gran Reserva is a meticulously crafted blend of 82% Tempranillo, 10% Graciano and 8% Mazuelo sourced from the esteemed Ygay Estate in Rioja Alta. It aged for up to 26 months in American oak barrels. This wine epitomizes the essence of Rioja reds when vineyard management and winemaking precision align with a distinct stylistic vision. Presenting an opaque garnet hue, it entices with a bouquet of complex aromas: plum marmalade, herbal undertones, maraschino cherry, dried fruits, licorice and subtle hints of balsamic and menthol. On the palate, it offers a dry and robust profile with a velvety, juicy texture. The finish is long, balanced and harmonious. The 2016 vintage exemplifies a wine crafted for aging, just beginning to reveal the nuances and intricacies of a bouquet that will evolve with time.

93
POINTS
WINE SPECTATOR

Poised and harmonious, with a generous range of plum sauce, chopped black cherry, Earl Grey tea, graphite and cola notes sculpted by fine, chalky tannins. Long and fragrant, this is fresh and focused on the palate, with appealing hints of cocoa powder, dried lavender and leather lingering on the finish. Tempranillo, Graciano, Mazuelo and Garnacha. Drink now through 2036.

