

RESERVA 2019





Varietals:

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

Aging:

24 months in 225-liter American oak

OVERVIEW

Marqués de Murrieta Reserva is a traditional 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 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.

96 POINTS JAMESSUCKLING.COM ? A precise and polished red with cherry, plum, slate, iron, and powdered earth. It's medium- to full-bodied with sublime tannins that are beautifully integrated into the wine. It's structured, yet the tannins are very silky. It's curated and thoughtful. Two years in American oak (10% new) and 14 months in bottle. Sophisticated and very drinkable, but will age nicely. Drink or hold.

93 WINE ENTHUSIAST The 2019 Rioja Reserva, their flagship wine, comes from the 300 hectares of estate vineyards. Here, Tempranillo is the backbone, making up 87% of the wine in the low-yielding vintage of 2019 and complemented with 6% Graciano, 5% Mazuelo and 2% Garnacha. This is the second vintage in the new winery. It's a balsamic and spicy version—a wine with muscle that they aged for a longer time in barrel, and it's more traditional and serious. It's ripe at 14.5% alcohol, a pH of 3.65 and 5.3 grams of acidity. They seek balance between fruit and oak, looking for freshness. A more powerful year.



The 2019 Rioja "Reserva" from Marqués de Murrieta is a beautifully old school example, composed from a cépages of eighty-seven percent tempranillo, six percent graciano, five percent mazuelo and two percent garnacha. The wine is aged entirely American oak barrels for two years. The wine's bouquet wafts from the glass in a refined blend of black cherries, black raspberries, a touch of nutskin, cigar wrapper, chalky soil tones, brown spices, woodsmoke and a nice framing of American oak. On the palate the wine is deep, full-bodied, focused and complex, with a superb core of fruit, fine balance and grip, ripe, buried tannins and a long, poised and already velvety finish. This superb bottle of Rioja is just starting its journey and will be an even better drink five to ten years down the road, but it is already quite approachable and hardly a crime to be opening today! 2024-2060+.

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