

Herederos
del Marqués de

Riscal



WINE-MODERATION (10)
Art. 17, 18, 19, 20

MARQUÉS DE RISCAL RESERVA 2014

D.O. Ca. Rioja

VARIETY USED

| | |
|-------------|-----|
| Tempranillo | 90% |
| Graciano | 7% |
| Mazuelo | 3% |

ALC./VOL 14.1°

| | |
|---------|-----|
| Acidity | 3.4 |
|---------|-----|

pH 3.57

| | |
|----|----|
| IP | 57 |
|----|----|

AGEING

24 months of American oak.

FOOD MATCHES

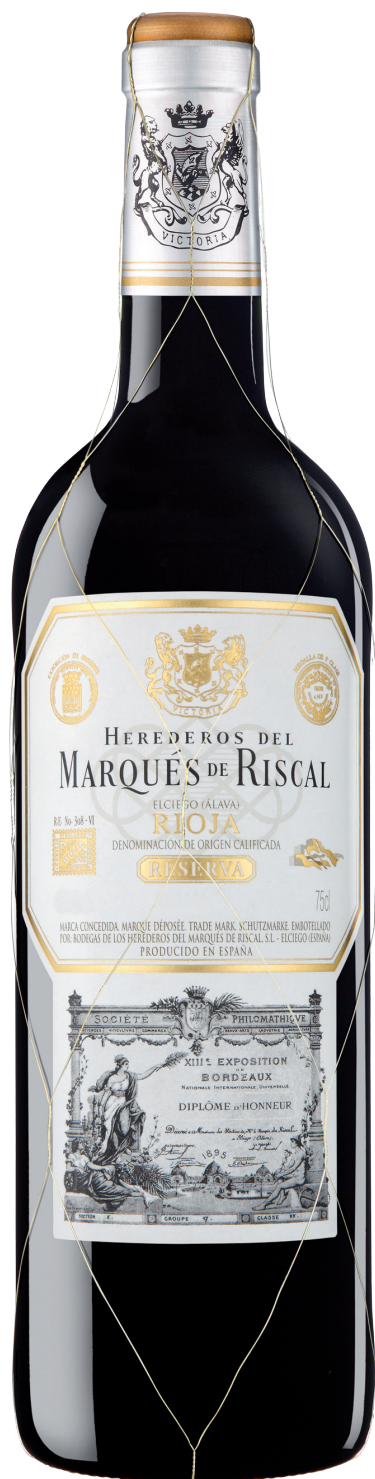
This wine goes well with ham, mild cheeses, casseroles which are not highly spiced, bean and pulse dishes, poultry, red meat, grills and roasts.

BEST SERVED AT

Between 16° and 18°C.

APPEARANCE

Intense black-cherry colour with good depth of colour and hardly any signs of evolution. Very expressive aromas on the nose with notes of liquorice, cinnamon and black pepper, with just a subtle hint of the long cask-ageing, thanks to its great complexity and ripe, concentrated fruit. Fresh and easy to drink on the palate, good backbone and lovely, polished tannins. The long, persistent finish leaves gentle balsamic reminders of the finest quality.



FEATURES

Marqués de Riscal Reserva wines are made mainly from grapes from tempranillo vines planted before the 1970s, grown in the best clay-limestone soils of the Rioja Alavesa. This variety withstands oak- and bottle ageing well thanks to its good balance of acidity and fine tannin. The Graciano and Mazuelo varieties, whose presence in the blend does not exceed 10%, provide crispness and a lively colour. Fermentation takes place at a controlled temperature of 26°C and the maceration time is never more than 12 days. Riscal reservas spend around two years in American Oak Barrels, producing a wine which corresponds to the classic Rioja style: fresh, fine, elegant and very suitable for laying down for many years. Before release for sale it spends a minimum of one year rounding off in the bottle; time enough to show how much complexity tempranillo is able to achieve.

2014 WEATHER FEATURES

This year's vintage has been, to a great extent, conditioned by a series of key events during the growing period. We started the cycle with good reserves and this was reflected in good budding and vines which would be heavily laden in general. The absence of spring frosts, strong winds during budding and hailstorms in the summer meant that we reached the middle of September with very healthy grapes and quality indicators which promised a very interesting harvest was on the way.

From 14 September a rainy spell began with average temperatures of around 20°C. Then a dry spell arrived.

The harvest began on 24 September in the oldest vineyards with low yields and located in the earlier-ripening parts of the district. From then until the 12 October harvesting proceeded normally, with the harvest looking very good.

From the 12th onwards the first outbreaks of botrytis appeared, making it necessary to be much more careful during picking, with a strict selection of the grapes conducted in the vineyards.

It was a large harvest in quantity and of good quality, with colour indicators in the medium-high range of the historical records and with acidity levels which are highly suited to ageing wines.

AWARDS

TIM ATKIN 2018

Marqués de Riscal Reserva 2014 | 93 points

GUÍA DE VINOS GOURMETS 2018

Marqués de Riscal Reserva 2013 | 94 points

ANUARIO DE VINOS EL PAÍS 2018

Marqués de Riscal Reserva 2013 | 88 points

MUNDUS VINI

Marqués de Riscal Reserva 2013 | Gold Medal

GUÍA DE VINOS ABC 2018

Marqués de Riscal Reserva 2012 | 93 points

CINVE

Marqués de Riscal Reserva 2012 | Silver Medal

2011: Gold Medal | 2010: Gold Medal

TIM ATKIN 2017

Marqués de Riscal Reserva 2012 | 93 points

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Marqués de Riscal Reserva 2012 | 93 points

2011: 92 points | 2010: 92 points

DECANTER WORLD WINE AWARDS

Marqués de Riscal Reserva 2011 | Silver Medal

DECANTER ASIA WINE AWARDS

Marqués de Riscal Reserva 2011 | Bronze Medal

SAKURA 2017

Marqués de Riscal Reserva 2011 | Gold Medal

ROBERT PARKER

Marqués de Riscal Reserva 2010 | 89 points