

MARQUÉS DE MURRIETA

RIOJA DESDE 1852



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RIOJA

OWN VINEYARDS: Within our 300 hectare Ygay Estate, surrounding the winery in the southern point of Rioja Alta wine area. There is an altitude difference of 165 meters between the lowest point at 320 meters and the highest peak at 485 meters.

GRAPE VARIETIES: 86% Tempranillo, 8% Garnacha, 4% Mazuelo, 2% Graciano.

MANUAL HARVEST: From the 2nd-27th of October.

VINIFICATION: Grapes are first de-stemmed and then fermented in temperature controlled, stainless steel tanks for 8 days, with constant skin contact. During fermentation wine is both pumped over the cap of grape skins at the top of the tank (remontage), and also the cap is pressed into the fermenting wine (pigeage). Both these processes ensure a perfect colour and aroma extraction, without producing excessive tannin. Afterwards the solid parts of the grapes are pressed in vertical presses with double screws. This is a smooth and slow treatment that favours the extraction of the colour and tannins that reside in the skin of the grapes.

AGEING PROCESS: 18 months in 225 liter American oak barrels and 24 months in bottle before release.

PAIRING: All kind of red meats, bellota ham, grilled fish and dishes with rich sauces.

CONSUMPTION TEMPERATURE: 16°-18°C.

DECANTING: We recommend to let it breathe for a while before consumption.



RESERVA 2008

ABC NEWSPAPER WINE GUIDE (SPAIN): 93 points. *“I think the winery has decided to focus on the quality of the vineyard and its own course in the cellar. That is a right choice. Very smooth, quite fine, it offers all the flavour of the rounded tempranillo and a pleasant finish”* by J. FERNÁNDEZ CUESTA.

PROENSA WINE GUIDE (SPAIN): 93 points. *“Well integrated and balanced, vigorous, wide”* by A. PROENSA.

PEÑÍN WINE GUIDE (SPAIN): 92 points. Excellent Wine. *“Ripe fruit, sweet spices, creamy oak, expressive, fine reductive notes. Flavourful, fruity, toasty, round tannins”*.

PARKER • WINE ADVOCATE (USA): 91 points. Amongst the best good values of Rioja. *“It has intense balsamic notes of incense, smoked meat, leather, fennel and cherries, which make it feel very Rioja. The palate is medium-bodied, balanced, with excellent acidity and freshness. A serious vintage of Murrieta Reserva that represents great balance between tradition and modernity. Drink 2014-2028.”* by L. GUTIÉRREZ.

INTERNATIONAL WINE CELLAR (USA): 91 points. *“Highly perfumed aromas of redcurrant, cherry skin, vanilla and fresh flowers. Smoky and expansive on the palate, offering gently sweet dark fruit flavors and a hint of bitter chocolate. The vanilla note recurs on the finish, which is given shape by smooth, fine-grained tannins”* by S. TANZER.

WINE SPECTATOR (USA): 90 points. Spectator’s Selection: Smart Buy: *“This generous red offers ripe plum, roasted fig and chocolate flavors, with notes of licourice and baking spices. The plump texture is supported by well-integrated tannins and gentle acidity”*.

THE YORKSHIRE POST (UK): *“For sheer elegant, silky flavours, Marqués de Murrieta is hard to beat”* by C. AUSTIN.