

MARQUÉS DE MURRIETA 2010

BOOKMARK Wine Sheet

OWN VINEYARDS: Grapes are sourced from our Ygay Estate: 300 hectares of vineyards surrounding the winery in the southernmost point of Rioja Alta. Altitude ranges from 320 to 485 meters above sea level.

GRAPE VARIETIES: 93% Tempranillo, 4% Mazuelo, 2% Graciano, 1% Garnacha.

MANUAL HARVEST: October, 2nd to 23rd.

WINEMAKING: Grapes are first de-stemmed and then fermented in temperature controlled, stainless steel tanks for 8 days, with constant skin contact. During fermentation pumping over and punching down operations are regularly carried out. These processes ensure both effective and gentle colour and aroma extraction. Afterwards the solid parts of the grapes were pressed in vertical presses with double screws.

AGEING PROCESS: The wine is aged for 21 months in 225 l American oak barrels, at least eight months in new wood. It then spends around 24 months in the bottle before release.

PAIRING: Red meats, Iberian ham, grilled fish, stews, etc.

SERVING SUGGESTIONS: We recommend pouring or decanting the wine for 20 minutes and serve it at around 16°-18° C to let the wine breathe and show its full aromatic potential.

CUP Scores

JAMES SUCKLING (USA): 94 Points. "Fabulous aromas of crushed berry and dark fruits with walnuts, hazelnuts, and ginger. Cinnamon and honey melon too. Full-bodied, very tight and firm. Linear backbone of fruit and tannins. Very long and racy. 22 months in American oak (six months new and then racked into used). Beautiful now but needs another two or three years to soften. A triumph."

WINE ADVOCATE (USA): 93 points. There is gob-smacking precision and elegance here. It's a pure wine with no oak that is super harmonious, floral and fragrant. I simply fell in love with the nose. Now onto the palate. The entry is really fluid, and then it explodes in your mouth, filling it along a thread of fine acidity making it long and tasty. It has the same astonishing purity and harmony, focus and precision found in the nose. This has to be the best Reserva from Murrieta in recent times. Bravo! One million bottles produced, but all the wine is one single lot and all the bottles you can find are exactly the same just they are bottled continuously for four months. Mind boggling quality for the price asked.-- Luis Gutierrez

GUÍA PEÑÍN (SPAIN): 92 points.

WINE SPECTATOR (USA): 90 points. Spicy aromas lead to flavors of vanilla, cherry, fresh herb and mineral in this expressive red. Though oaky notes are prominent, there's a core of focused fruit, and the light structure is fresh and balanced. Graceful and alluring. Drink now through 2021. 5,750 cases imported.—T.M.

