

Herederos
del Marqués de

Riscal



WINE-MODERATION (D)
Art. 97, 100

MARQUÉS DE RISCAL RESERVA 2016

D.O. Ca. Rioja

VARIETY USED

Tempranillo	96%
Graciano	4%

ALC./VOL 14.3°

Acidity	3.6
---------	-----

pH 3.55

IP	55
----	----

AGING

24 months in American oak.

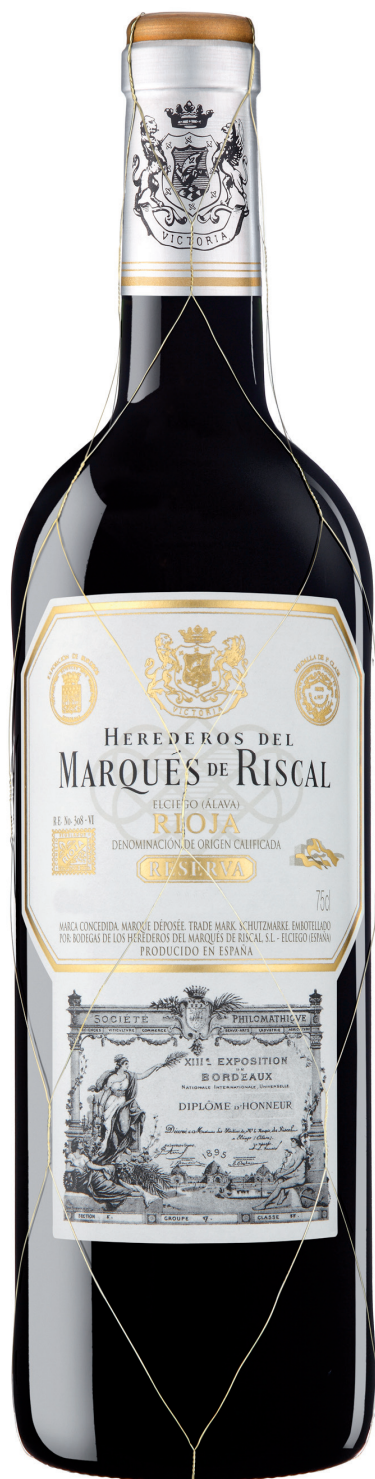
FOOD MATCHES

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 variety, 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.

2016 WEATHER FEATURES

Hardly any rainfall in the autumn. A winter of very mild temperatures and abundant precipitations to compensate for the lack of them in the previous season.

Budburst occurred on 14 April. On the 28 May a hailstorm affected a small part of the Laguardia district but later evolution of the vines was positive.

The summer proved especially dry and hot and put a break on the vegetative cycle which had started faster than normal. Véraison took place on 1 August. The high night-time temperatures in August and early September were significant in that they caused a block in the vineyards and a slowing of ripening, but this situation was relieved by rainfall in mid September amounting to 15 l/m².

Harvesting began selectively on 23 September. At the beginning temperatures remained high but from the 7 October daytime temperatures, and more especially night time ones, fell, favouring the synthesis of substances responsible for colour, an essential component for obtaining great wines. These conditions also served to reactivate ripening in many of the plots where it had stopped. During the harvest period there was hardly any rain or dew. The resulting harvest was characterised by good grape health, a high presence of substances responsible for colour and ideal alcoholic strength. The vegetative cycle lasted 214 days.

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

JAMESSUCKLING.COM

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

GUÍA DE VINOS GOURMETS 2019

Marqués de Riscal Reserva 2010 | 98 points

ROBERT PARKER

Marqués de Riscal Reserva 2010 | 89 points