Wine sheet

Marqués de Murrieta 2021

Tinto Reserva · D.O.Ca. Rioja



Product and recycling information

Own vineyards

Grapes are mostly sourced from our Ygay Estate: 300 hectares of vineyards surrounding the winery in the southernmost point of Rioja Alta with mainly calcareous-clay soils. Altitude ranges from 320 to 485 meters.

Grape variety

86% Tempranillo,
8% Graciano,
4% Mazuelo,
2% Garnacha.

Alcohol content

14% abv.

Manual harvest

From September 27 to October 15, 2021.

Winemaking

Grapes are first de-stemmed and then fermented in temperature controlled stainless steel tanks for 8 - 10 days, with 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 squashed in a vertical press. This is a gentle process that extracts color and ripe tannins from the grapes skin.

Ageing process

The wine is aged for 26 months in 225-litre American oak barrels.

Formats

50 cl, 75 cl, 1,5 l, 3 l, 6 l, 12 l.

Tasting note

2021 projects a Marqués de Murrieta with a vibrant character. On the nose, redcurrant and blackberry intertwine with rosemary and spearmint over a backdrop of cedar and spice. The palate is defined by a structured freshness, led by elegant acidity and smooth tannins that melt into a finish of wild berries and creamy raspberry.



Scores

94 points	James Suckling	96 points	Decanter
95 points	Tim Atkin	93 points	Guía Peñín
95 points	Robert Parker	97 points	Proensa

Produced and bottled by Marqués de Murrieta S.A. · Logroño · España. Contain sulphites. Protect from direct sunlight and maintain at constant temperature and humidity.