



Wine Sheet

Marqués de Murrieta Gran Reserva 2016

Red Gran Reserva · D.O.Ca. Rioja



Nutritional information

Own vineyards

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

Manual harvest

82% Tempranillo
9% Garnacha tinta
7% Mazuelo
2% Graciano

Alcohol content

14% abv.

Manual harvest

October 10-18, 2016.

Winemaking

Grapes are first de-stemmed and then fermented in temperature controlled stainless steel tanks for 8-12 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.

Bottling date

July, 2019.

Number of bottles

67,033 (0.75 l)

Tasting note

A great vintage reserve. A firm commitment to fresh complexity combined with a stylish length on the palate. On the nose, ripe red fruit combines with balsamic and herbal notes, giving the wine an elegant aromatic balance that harmonizes with a long, meaty palate and a velvety finish.

"A fresh vintage that provided the necessary balance in a wine with great potential"

María Vargas - Technical Director.

Scores

96 points

James Suckling

94 points

Robert Parker

96 points

Tim Atkin

94 points

Falstaff

95 points

P. Ballesteros MW,
Club Oenologique

93 points

Wine Spectator

MARQUÉS DE MURRIETA
GRAN RESERVA 2016



Desde 1852

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