



Marqués de Murrieta Gran Reserva 2016

Red Gran Reserva · D.O.Ca. Rioja



Own vineyards

Manual harvest

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.

82% Tempranillo, 10% Graciano, 8% Mazuelo.

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.



Nutritional information

Ageing process

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

Bottling date	Number of bottles
July, 2019.	67,033 (0.75 l)

Tasting note

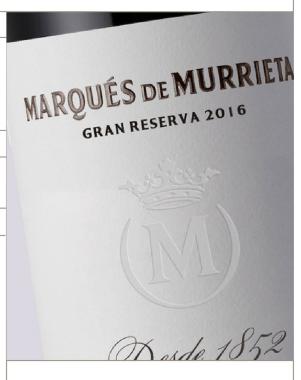
A bouquet of ripe black fruit, aromas of plum, blackcurrant and blackberry, balsamic and fallen leaves nuances. Subtly spicy and mineral undertones.

Deep and fine in the palate, assembled with elegant tannins. Fluid, well-balanced with a finish full of subtleties.

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

María Vargas - Technical Director.

Scores 96 points James Suckling 96 points Tim Atkin 94 points Robert Parker



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