



MARQUÉS DE MURRIETA
RIOJA DESDE 1852

MARQUÉS DE MURRIETA GRAN RESERVA 2013



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

83% Tempranillo, 9% Mazuelo, 5% Garnacha, 3% Graciano.

ALCOHOL BY VOLUME

14%

MANUAL HARVEST

20-23 October, 2013.

WINEMAKING

Grape varieties are vinified separately. Previously de-stemmed, the grapes ferment in temperature controlled stainless steel tanks. Fermentation takes around 8 and 12 days during which, pumping over and punching down operations are regularly carried out to ensure the contact between juice and skins. Afterwards, the solid parts of the grapes are squashed in a vertical press, by a gentle process that extracts color and ripe tannins from the grape skins.

AGEING PROCESS

The wine is aged for 30 months in 225-litre American oak barrels.

BOTTLING DATE

April, 2016.

PAIRING

Hake cheeks in its own gelatin sauce with Iberian ham ravioli; Wild pig sirloin with red wine; Baked glazed veal cheeks with quince and rosemary infused apple; Red bean stew with braised pork jelly cubes.

SERVING SUGGESTIONS

Recommended serving temperature: 16-17° C (60-63° F) to let the wine breathe and show its full aromatic potential.

MARQUÉS DE MURRIETA GRAN RESERVA 2013 SCORES

96
POINTS

GUÍA
PROENSA

96
POINTS

GUÍA
GOURMETS

94
POINTS

WINE ADVOCATE
(ROBERT PARKER)

94
POINTS

TIM
ATKIN

94
POINTS

JAMES
SUCKLING