

MARQUÉS  
DE RISCAL  
**GRAN  
RESERVA  
2017**  
D.O. Ca. Rioja

**VARIETY USED**

Tempranillo 100%

**ALC./VOL** 14,5°

Total Acidity 3.5

**pH** 3.55

**IP** 67

**AGEING**

26 months in French oak casks

**FOOD PAIRING**

This wine pairs well with ham, mature cheese, red meat, all kinds of roasts and game casseroles.

**BEST SERVED AT**

Between 16° and 18°C.

**TASTING NOTES**

Intense black-cherry colour with violet hues. On the nose it expresses its complex, balsamic, aromatic intensity, in perfect balance with the fruit and the lightly toasted aromas which recall fine oak. On the palate it is smooth and full, in harmony with the fruit, with good concentrated tannins, round and with a long finish.



**FEATURES**

To make their Gran Reserva wine, Marqués de Riscal use grapes from old vines over 80 years old, from their own estate vineyards or bought in from regular local growers.

The wine destined for making the Gran Reserva is set aside after the final coupages and passes into French oak barrels where it will spend between two and a half and three years, followed by another three years in bottle before its release.

**2017 VINTAGE**

Very little rainfall in the autumn and winter. Exceptionally warm temperatures during the months of February and March. Budbreak was on April 9. On April 28 there was a heavy frost which caused considerable damage due to the ice. Harvesting began extensively on September 14 and took place in dry weather. Yields from the 2017 harvest were very low due to the aforementioned frost. In Elciego, the quality of this vintage can be considered "Excellent", with high colour parameters and balanced acidity.

**AWARDS**

Wine Enthusiast 2023 - 95 points & Cellar Selection

James Suckling 2023 - 94 points