



Wine sheet

Marqués de Murrieta

Reserva 2017

Grape varieties

83% Tempranillo, 9% Graciano,
6% Mazuelo, 2% Garnacha.

Alcohol content

14,5% Vol.



Own vineyards

Grapes are 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.

Manual harvest

September 14-30, 2017.

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 20 months in 225-litre American oak barrels.

Pairing

Grilled and baked scallop with red wine sauce and truffled liquid potato. Twice-cooked sea bass, sweet onion, apple and foie mousse and fine velouté. Roast breast of Mallard duck, crispy potato and borage flower. Soft cow's milk cheese and truffled Brie.

Tasting note

It shows a great range of well-defined aromas of ripe red fruit, with hints of dried violets, red pepper, thyme and graphite. On the palate, it is vigorous, extraordinarily expressive and rounded, with great fruitiness and long finish.

“This vintage is a true representation of our Ygay Estate’s most vigorous character” María Vargas - Technical Director.

Scores

96 points
James Suckling
Top 5 Wines of
Spain 2020

94 points
Tim Atkin

96 points
Proensa

94 points
Decanter

95 points
Guía Gourmets

93 points
Parker

95 points
Guía ABC

93 points
Guía Peñín