

TAPIAS DE MARQUÉS DE RISCAL

2019

D.O. Ca. Rioja

VARIETY USED

Tempranillo 100%

ALC./VOL 15°

Total Acidity 3,3

pH 3,60

IP 70

AGEING

20 months in French-oak casks

FOOD PAIRING

This wine is a fine accompaniment for ham and mature cheeses, red meat, poultry, game casseroles, such as partridge, rabbit, venison, wild boar or roebuck, even when prepared in spicy sauces.

BEST SERVED AT

Between 16° and 18°C

TASTING NOTES

Intense black-cherry colour with good depth of colour and hardly any signs of evolution. Very expressive aromas on the nose with notes of liquorice, cinnamon and black pepper, with just a subtle hint of the long cask-ageing, thanks to its great complexity and ripe, concentrated fruit. Fresh and easy to drink on the palate, good backbone and lovely, polished tannins. The long, persistent finish leaves gentle balsamic reminders of the finest quality.



FEATURES

Las Tapias is a 15-hectare vineyard plot which ranks among the best of Marqués de Riscal's vines. It is situated in the town of Elciego.

It dates from 1968 and was planted in the traditional way by planting rooted cuttings and grafting them in the vineyard with grafts from an old vine plant of unique quality. This vineyard is surrounded by rock rose, lavender, sage, rosemary and thyme and separated for over forty years.

The soil is made up of very old terraces where thousands of years ago the Ebro once flowed, soil with less clay than normal, a little more gravelly, loose and with a limestone bedrock at a depth of 70 centimetres. In addition, some areas have a reddish tinge which is due to very light ferrous clay which also defines the singular nature of the estate.

From this singular vineyard a selected area of 2.85 hectares has been set aside from the rest of the plot for the production of Tapias 2019.

VINTAGE 2019

The autumn was hot and there were virtually no frosts. The leaves took a while to fall, favouring the accumulation of reserves in the plants.

Bud break was on 10 April.

Flowering began on 2 June in the area of the banks of the Ebro. Fruit setting was uneven and as a result some of the clusters did not form with sufficient space between the berries, highly desirable characteristics since this make sit hard for botrytis to appear during ripening.

Véraison began on 30 July.

During the first fortnight in September 34 litres of rainfall was recorded which delayed the start of widespread harvesting which began on 17 September and proceeded with cool, dry weather. The small size of both the berries and the clusters favoured ripening and the harvest in Las Tapias began on 2 October. One important characteristic of this vineyard is how slowly full ripeness is reached, the moment at which the characteristic flavours of this plot appear.

The resulting vintage is characterised by having a low pH and high acidity, which is positive for ageing and for the subsequent evolution of the wines in the bottle.