



Wine sheet

Marqués de Murrieta

Reserva 2018

Grape varieties

86% Tempranillo, 8% Graciano,
4% Mazuelo, 2% Garnacha.

Alcohol content

14% 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

October 1-20, 2018.

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 21 months in 225-litre American oak barrels.

Pairing

Red tuna grilled with viura shoots, bittersweet of piquillo pepper and soya, roasted onion; Galician blond beef tail in cannelloni of fine baked potato and red wine; vine shoots grilled turbot, its collagen in olive, rosemary and spicy hint; sugar-neutral tart with blue cheese and burrata.

Tasting note

Refined aromas of plums, blueberries and redcurrants that led to a bed of spices, flowers and balsamic touches, so distinctive of our Ygay Estate. Succulent, round and well-balanced in the mouth. A muscular wine with great potential.

“The 2018 vintage marks a turning point and inaugurates a new era that represents the future for Marqués de Murrieta” María Vargas - Technical Director.

Scores

97
points

Proensa

94
points

James Suckling

91
points

Wine
Spectator

94
points

Robert Parker

93
points

Guía Gourmets

94
points

Tim Atkin

93
points

Guía ABC

TOP 4
Wine Values
2022

Wine
Spectator