

Marques de Murrieta

Murrieta Blanco Gran Reserva

2019

Rioja, Spain



Technical Information

Style: Still, White

Varietal(s): 100% Viura

ABV (%): 14

pH: 3.1

Residual Sugar (g/L): 1.1

Total Acidity(g/L): 6.2

Volatile Acidity(g/L): 0.65

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Capellania 2019 is sourced from the Capellania single vineyard, a 6-hectare parcel planted in 1945 on mainly calcareous-clay soils. The vineyard sits on a plateau at 485 metres altitude, the highest point of the 300-hectare Ygay Estate in Rioja Alta. Made from 100% Viura, this high-altitude Rioja white reflects the structure, freshness and ageing potential of old vines grown in one of the estate's most distinctive sites. The manual harvest took place on 10 and 11 September 2019.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8411509198020

Bottle Weight (g): 1350

Bottle Dimension (mm): H301, Dia86

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 850

Case Dimension (mm): L310 x W280 x H195

Vintage Notes

NA

Vinification

The grapes are destemmed and, after passing through the sorting table, carefully crushed. Following a short period of skin contact, they are gently pressed in a vertical press to extract aromatic potential. The juice is settled and fermented in a 9,400-litre concrete vat at 10°C. The wine is aged for 23 months in 225-litre Allier French oak barrels, followed by 13 months in concrete vats, building texture, precision and ageing capacity.

Tasting Notes

Capellania 2019 shows aromas of white stone fruit, pine nut, bay leaf and hazelnut skin. Smoky and mineral notes frame the aromatic profile, bringing definition and complexity. The palate is precise and fruit-led, with a fluid texture and pure balance. Medium-bodied and elegant, it combines Viura freshness with oak-aged depth and savoury detail. The finish is long, clean and mineral, with excellent persistence.

Food Pairing

Pair with fresh pasta and truffle, jamón ibérico, white prawn tartare, caviar, risotto with foie gras, roast pigeon sauce, grilled turbot, scallops or aged sheep's cheese.

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