

Marques de Murrieta

Murrieta Tinto Gran Reserva

Rioja, Spain

2016



Technical Information

Style: Still, Red

Varietal(s): 82% Tempranillo, 10% Graciano Tinta, 8% Mazuelo

ABV (%): 14

pH: 3.56

Residual Sugar (g/L): 1.4

Total Acidity(g/L): 5.4

Volatile Acidity(g/L): 0.8

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Marqués de Murrieta Gran Reserva 2016 is sourced mainly from the Ygay Estate, a 300-hectare vineyard surrounding the winery at the southernmost point of Rioja Alta. The vineyards are planted mainly on calcareous-clay soils, at altitudes between 320 and 485 metres. The 2016 blend is composed of 82% Tempranillo, 9% Garnacha Tinta, 7% Mazuelo and 2% Graciano. Grapes were manually harvested between 10 and 18 October 2016.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8411509167026

Bottle Weight (g): 1275

Bottle Dimension (mm): H301, Dia77

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 800

Case Dimension (mm): L238 x W311 x H158

Vintage Notes

NA

Vinification

The grapes are destemmed, then fermented in temperature-controlled stainless steel tanks for 8 to 12 days with constant skin contact. Pumping over and punching down are carried out regularly during fermentation, allowing gentle yet effective colour and aroma extraction. After fermentation, the solids are pressed in a vertical press to extract colour and ripe tannins from the skins. The wine is aged for 26 months in 225-litre American oak barrels.

Tasting Notes

Marqués de Murrieta Gran Reserva 2016 is a fine Rioja Gran Reserva with fresh complexity and stylish length. The nose shows ripe red fruit layered with balsamic and herbal notes, creating an elegant aromatic profile. The palate is long and savoury, with depth, structure and a refined texture. Medium to full-bodied, it combines mature fruit, freshness and oak-aged nuance, finishing with velvety tannins and excellent persistence.

Food Pairing

Pair with duck breast in red wine reduction, lamb with rosemary, roast beef, red mullet with truffle mustard, mushroom gratin, aged Manchego or mature Comté.