

Marques de Murrieta

Murrieta Tinto Reserva

Rioja, Spain

2021



Technical Information

Style: Still, Red

Varietal(s): 86% Tempranillo, 8% Graciano, 4% Mazuelo, 2% Garnacha

ABV (%): 14

pH: 3.6

Residual Sugar (g/L): 0.36

Total Acidity(g/L): 5.3

Volatile Acidity(g/L): 0.7

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8411509212023

Bottle Weight (g): 1275

Bottle Dimension (mm): H301, Dia77

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 786

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 10 days with constant skin contact. Pumping over and punching down are carried out regularly during fermentation to ensure gentle yet effective colour and aroma extraction. After fermentation, the solids are pressed in a vertical press, a careful process that extracts 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 Reserva 2021 shows a vibrant Rioja character. The nose combines redcurrant and blackberry with rosemary and spearmint, set against a background of cedar and spice. The palate is fresh and structured, driven by elegant acidity and smooth tannins. Medium to full-bodied, it offers wild berry fruit, creamy raspberry and subtle oak-derived complexity. The finish is polished, fresh and persistent, with fruit and spice carried in balance.

Food Pairing

Pair with grilled lamb chops, roast pork, duck with berry sauce, hake with pil pil, chickpeas with truffle and egg yolk, or lightly charred baby squid.