

MARQUÉS
DE RISCAL
**GRAN
RESERVA
2014**
D.O. Ca. Rioja

VARIETY USED

Tempranillo 100%

ALC./VOL 15°

Total Acidity 3.6

pH 3.47

IP 62

AGEING

32 months in French oak casks

FOOD MATCHES

This wine pairs well with ham, mature cheese, red meat, all kinds of roasts and game casseroles.

BEST SERVED AT

Between 16° and 18°C.

APPEARANCE

Intense black-cherry colour with violet hues. On the nose it expresses its complex, balsamic, aromatic intensity, in perfect balance with the fruit and the lightly toasted aromas which recall fine oak. On the palate it is smooth and full, in harmony with the fruit, with good concentrated tannins, round and with a long finish.



FEATURES

To make their Gran Reserva wine, Marqués de Riscal use grapes from old vines over 80 years old, from their own estate vineyards or bought in from regular local growers.

The wine destined for making the Gran Reserva is set aside after the final coupages and passes into French oak barrels where it will spend between two and a half and three years, followed by another three years in bottle before its release.

2014 WEATHER FEATURES

This year's vintage has been conditioned, to a great extent, by a series of key events during the growing period. We started the cycle with good reserves and this was reflected in good budding and vines in general heavily laden. The absence of spring frosts, strong winds during budding and hailstorms in the summer meant that we reached the middle of September with very healthy grapes and quality indicators which suggested that an interesting harvest was on the way.

From September 14 a rainy spell began with average temperatures of around 20°C. Followed by the arrival of dry weather.

The harvest began on September 24 in the oldest vineyards with low yields and located in the earlier ripening areas of the region. From then until October 12, picking proceeded normally, with the harvest looking excellent.

From the 12th onwards the first outbreaks of botrytis appeared, making it necessary to be much more careful during picking, with the grapes undergoing strict selection in the vineyards.

It was a large harvest in quantity and of good quality, with colour indicators in the medium-high range of historical records and with acidity levels which are highly suited to ageing wines.

AWARDS

GUÍA DE VINOS GOURMETS 2019

Marqués de Riscal Gran Reserva 2011 | 98 points

MUNDUS VINI

Marqués de Riscal Gran Reserva 2011 | Gold Medal

FALSTAFF 2019

Marqués de Riscal Gran Reserva 2008 | 91 points

GUÍA DE VINOS GOURMETS 2018

Marqués de Riscal Gran Reserva 2007 | 95 points

ROBERT PARKER

Marqués de Riscal Gran Reserva 2006 | 91 points

CINVE

Marqués de Riscal Gran Reserva 2007 | Gold Medal

Marqués de Riscal Gran Reserva 2006 | Gold Medal

Marqués de Riscal Gran Reserva 2005 | Gold Medal