



VARIETY USED

Tempranillo	95%
Graciano	5%

ALC./VOL

14.3°

Acidity

3.5

pH

3.56

IP

65

AGEING

24 months in American oak.

BEST SERVED AT

Between 16° and 18°C.

APPEARANCE

Very deep, cherry red colour with a vivid hue at the rim.

As with good Bordeaux wines, it is somewhat closed to begin with. Smoked, spicy aromas (nutmeg, cinnamon) appear, with black liquorice, ripe red and black fruits (blueberries, blackcurrants) and balsamic notes, with very good intensity. Perfectly integrated oak. There is tension on the palate, great youthfulness and an outstanding creamy texture that fills the mouth.

The tannins are lively, polished and very fine. Broad and long, meaty and structured, but elegant with great freshness and fruit on the finish.

Drink now and/or lay down. Power and pleasure.

FOOD MATCHES

This wine goes well with beans and pulses, poultry, lamb chops, sweetbreads, stews, roasts, grilled meat.

Features

At Marqués de Riscal, there used to be "winemaker's wines" among its Historic Reservas, such as the Reserva Medoc and the XR, which never became commercial names. In the tradition of the Bordeaux cellarmasters, the enologist used to mark some of the barrels in chalk with the letters XR, on having found some special characteristics which were not present in others.

This XR was never marketed, but it was always a point of reference for the master winemaker. This custom lasted for almost a century, between the harvests of 1869 and 1964.

Marqués de Riscal XR pays tribute to all the master winemakers who, from Jean Pineau to the present day, have helped to forge a part of the great history of Spanish wine in Marqués de Riscal.

2016 Weather Features

Hardly any rainfall in the autumn. A winter of very mild temperatures and abundant rainfall which mitigates the lack of it in the previous season.

Budburst occurred on April 14. On May 28 a hailstorm affected a small area of the Laguardia district but later evolution of the vines was positive.

The summer proved especially dry and hot, halting progress in the growth cycle, which was more advanced than normal.

Veraison began on August 1. The high temperatures at night in August and early September were significant in that they caused a block in the vineyard and a slowing down in the ripening process, but this situation was alleviated in mid-September by rainfall which reached 15 l/m².

Harvesting began selectively on September 23. At the beginning temperatures remained high but from October 7, temperatures fell during the day and particularly at night, favouring the synthesis of substances responsible for colour, an essential component for obtaining great wines. These conditions also served to reactivate ripening in many of the plots where it had stopped. During the harvest period there was hardly any rain or dew. The resulting harvest was characterised by very healthy grapes, a high presence of substances responsible for colour and ideal alcoholic strength. The vegetative cycle lasted 214 days.

AVINOS
ANUARIO
2020
DEL PAÍS

Guía
Proensa

92
points
puntos

95
points
puntos

GUÍAPEÑÍN

93
points
puntos