



## Wine Sheet

# Marqués de Murrieta 2019



Nutritional information

### Own vineyards

Grapes are mostly sourced from our Ygay Estate: 300 hectares of vineyards surrounding the winery in the southernmost point of Rioja Alta with mainly calcareous-clay soils. Altitude ranges from 320 to 485 meters.

### Grape varieties

87% Tempranillo,  
6% Graciano,  
5% Mazuelo,  
2% Garnacha.

### Manual harvest

From September 10 to October 8, 2019.

### Winemaking

Grapes are first de-stemmed and then fermented in temperature controlled stainless steel tanks for 8 - 10 days, with constant skin contact. During fermentation pumping over and punching down operations are regularly carried out. These processes ensure both effective and gentle color and aroma extraction. Afterwards the solid parts of the grapes are squashed in a vertical press. This is a gentle process that extracts color and ripe tannins from the grapes skin.

### Ageing process

The wine is aged for 24 months in 225-litre American oak barrels.

### Tasting note

A truly expressive nose with multiple layers of red fruit: strawberry, cherry and red plum, notes of black pepper, sandalwood, Mediterranean herbs, red tea and hints of gentle ageing. Silky tannins that frame a flavourful, fresh palate and lead to an elegant finish. An excellent vintage that has given us a generous, well-defined and hugely fruity Marqués de Murrieta 2019.

*"This vintage stands out for its exceptional ripeness and impeccable texture"*

María Vargas - Technical Director.

### Scores

**97 points** Guía Proensa    **95 points** Tim Atkin  
**96 points** Guía ABC        **94 points** Guía Gourmets  
**96 points** James Suckling

