



## MARQUÉS DE MURRIETA 2013

### OWN VINEYARDS

Grapes are sourced from our Ygay Estate: 300 hectares of vineyards surrounding the winery in the southernmost point of Rioja Alta. Altitude ranges from 320 to 485 meters above sea level.

### GRAPE VARIETIES

83% Tempranillo, 9% Graciano, 5% Mazuelo, 3% Garnacha.

### MANUAL HARVEST

October, 10th to 26th.

### WINEMAKING

Grapes are first de-stemmed and then fermented in stainless Steel tanks for 8 days at controlled temperature in constant skin contact. During fermentation pumping over and punching down operations are regularly carried out. These processes ensure both effective and gentle colour and aroma extraction. Afterwards the solid parts of the grapes were pressed in vertical presses with double screws.

### AGEING PROCESS

The wine is aged for 16 months in 225 litre American oak barrels.

### PAIRING

Steamed and grilled hake loin, prawns with their coral and truffle aroma; baked unsalted cod with onion and green peppers; grilled beef tenderloin, green asparagus and carrot purée; creamy carnaroli rice with truffles and foie mi - cuit; selection of creamy and blue cheeses, red wine compote and sour cherries.

### SERVING SUGGESTIONS

Recommended serving temperature: 14° C (57° F) to let the wine breathe and show its full aromatic potential.

### MARQUÉS DE MURRIETA 2013 SCORE

**JAMES SUCKLING (UK): 91 points.** Curious red with dried berry, light raisin and floral character, and just a hint of green. Follows through to a full body and firm, silky tannins. Drink now.

**ROBERT PARKER (USA): 92 points.** This is a somehow unusual vintage of Murrieta Reserva from a challenging vintage, with aromas of beef blood, sweet spices and red cherries. The palate is vibrant with citrus acidity, flavors of acid berries and an elegant, long finish. Unusual, but I like it.