



MARQUÉS DE MURRIETA 2016

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

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

ALCOHOL CONTENT

14% Vol.

MANUAL HARVEST

3-22 October, 2016.

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 are pressed in vertical presses with double screws.

AGEING PROCESS

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

PAIRING

Baked red snapper with grilled vegetables, white wine, apple, lime and rosemary; Cameros truffle with mushrooms, and cabbage with extra virgin olive oil; Milk-fed lamb chops with buttermilk, asparagus and red wine; Suckling pig confit with its crunchy skin and caramelized apple.

SERVING SUGGESTIONS

Recommended serving temperature: 15°C- 16°C (59-61°F) to let the wine breathe and show its full aromatic potential.

MARQUÉS DE MURRIETA 2016 SCORES

95
POINTS

GUÍA
PROENSA

94
POINTS

JAMES
SUCKLING

93/94
POINTS

WINE ADVOCATE
(ROBERT PARKER)

93
POINTS

PEÑÍN

92
POINTS

GUÍA
EL PAÍS

92
POINTS

GUÍA
GOURMETS