



HEREDEROS DEL  
MARQUÉS DE RISCAL

# MARQUÉS DE RISCAL **ROSADO** **2019** D.O. Ca. Rioja

## VARIETY USED

Garnacha	85%
Viura	10%
Malvasía	5%

**ALC./VOL** **14.0°**

Total Acidity 3.7

**pH** **3.30**

## FOOD MATCHES

This wine pairs well with fish, shellfish, pasta and rice dishes.

## BEST SERVED AT

Between 8° and 10°C

## APPEARANCE

A wine with a bright and pale pink colour. An intense raspberry and strawberry fruit nose and some hints of flower blossom.

Fresh, balanced, glyceric mouth-feel and a finish packed with pleasant, crisp, sharp fruit sensations.



## FEATURES

Marqués de Riscal began making rosé wines in the sixties, at the same time as the cellar was celebrating its centenary, using grapes picked from young Tempranillo and Garnacha vines less than 15 years old. This rosé is produced using the pressing technique in order to obtain an uncommonly delicate, smooth, fresh wine. Made by fermenting the grapes in stainless steel vats at a controlled temperature of between 14°C and 16°C so as to achieve great fruitiness.

## 2019 HARVEST

The autumn was warm and practically without frost. The leaves were late falling from the vines so the plants were able to build up their reserves.

Budburst occurred on 10 April.

On 6 May there was a light frost which had scarcely any effect on the estate vineyards. Damage was more significant in certain areas within the Leza jurisdiction.

Flowering began on 2 June in the zone on the banks of the Ebro. Fruit setting was uneven and as a result the grapes were not tightly clustered, leaving sufficient space between the berries, a highly desirable feature as it makes it harder for botrytis to develop during ripening. Véraison began on 30 July.

During the first two weeks in September 34 litres of rainfall was recorded, delaying the start of the grape harvest, which began on 17 September and proceeded in dry, cool weather. The small size of the grape berries and the clusters was good for their ripening.

The resulting harvest was characterised by a low pH value and high acidity, something which will help the wines' ageing and later conservation in the bottle.

