



FLAMENCO → SPAIN — GOURMET CORNER

○ Marquess of Riscal Reserves - Rioja



14.50 €
19.17 USD

The history of Marquess of Riscal is the contemporary history of the La Rioja wine. Founded on 1860 it is the oldest mark of the Rioja parallelly to a prestige that has been harvesting to harvest, for more of a century, has been accumulated. Servant in barrels of oak in the quiet underground warehouses of Elciego, the wine is the complete inheritance of the style that in that year implanted Don Camilo Hurtado de Amézaga, Marquess of Riscal.

Characteristics:

Raising: Reserve.

Year: 2002

Type of wine: Red.

Denomination of Origin: Rioja, Described.

Type of grape: Tempranillo, Mazuelo, Graciano

Qualification of the year: Good.

Warehouse: Heirs of Marquess de Riscal.

The tasting references of the wine

Red color intense, alive and shining ruby. Complex aromas, of fruit character and new wood notes. In fresh mouth, alive and powerful. Very balance.

Other characteristics of this wine:

Time of raising in months: barrel of American oak (23)

Capacity of bottle: 75 CL

Alcoholic Graduation: 13°

Temperature on watch: Between 16 and 18°C.

The Oenologist's advice.

After traveling, the wine needs to rest like minimum 48 hours, before arriving at the table. To conserve the wine bottles in a fresh place between 14°C and 18°C, fallen down and without abrupt changes of temperature. Taste the wines to a temperature between 16° and 18°C, praising/pouring off them if necessary.