



**OVERVIEW**

Marqués de Murrieta Reserva is a traditional Rioja wine crafted in the classic Murrieta signature style and enjoying all the benefits of modern winemaking philosophy, equipment and techniques. Made from Tempranillo, Garnacha, Mazuelo and Graciano, this wine embodies ripe fruit qualities with a perfect balance of acidity, supple roundness on the palate and a hint of new oak. The Marqués de Murrieta vineyards on the 741-acre Ygay Estate are located in Rioja Alta between 320 meters to 485 meters above sea level.

The Cebrián-Sagarriga family, who in 1983 acquired the winery (established in 1852), has a distinct winemaking philosophy that is founded in the pursuit of quality and excellence through tradition and innovation.

**WINEMAKING**

Tangible proof of elegance, balance, and the winery's surrounding vineyards situated in the Ygay Estate, this Reserva combines complexity and finesse, summing up the best attributes of Marqués de Murrieta's identity.

Grapes are first de-stemmed and then fermented in stainless steel tanks for eight 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 color and aroma extraction. Afterwards, the solid parts of the grapes are pressed in vertical presses with double screws.

**VARIETALS**  
82% Tempranillo  
9% Graciano • 6% Mazuelo  
2% Garnacha

**AGING**  
20 months in  
225-liter American oak

**96**  
POINTS  
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Incredible depth and intensity on the nose with chocolate, walnut, blackberry and wet-earth aromas. Some iodine, too. All this follows through to a full body with very silky tannins that give the wine depth and length. It's really framed beautifully. Reserved and tight at the finish. A terrific wine for the cellar. Give this three to five years to open.

**94**  
POINTS  
Decanter

A great classic, with a unique Rioja character, bursting with chewy red fruits, counterpointed by minerality. Reconciling power and finesse, pleasure and style. Warm and intense. Benchmark for wines of style, high-end brands. Leaves a vibrant memory.

**93**  
POINTS  
Sommeliers

The wine has concentration and clout, and I always consider it an ultimate example of an updated classical Reserva from Rioja. 2017 was the earliest harvest (started and finished in September), a warm and dry year when the Ygay estate miraculously escaped the terrible frost that decimated most of Europe. The challenge for this wine was to contain the ripeness and power, and they have done it. This will be released in spring 2021, so it should be a lot more integrated by then. This is always a sure value.

**92**  
POINTS  
VINOUS

Deep, glistening ruby-red. Cherry, red currant, pipe tobacco and floral and vanilla accents on the expressive nose. Juicy and energetic on the palate, offering bitter cherry, red berry, spicecake and candied rose flavors and a sweetening mocha flourish. Finishes very long and gently chewy, with a repeating cherry note and fine-grained tannins adding gentle grip. This is quite a successful wine given the challenges of the vintage.

**92**  
POINTS  
WINE ENTHUSIAST

Lightly baked and leathery berry aromas are subtle. This wine is racy and clipping on the palate, with popping acidity. Spiced plum and cherry flavors are backed by oaky vanilla prior to a persistent finish with classic Rioja notes of oak, tomato and bright acidity. Drink now-2030.

