



MARQUÉS DE MURRIETA

GRAN RESERVA 2015

Rioja, Spain



OVERVIEW

Marqués de Murrieta Gran 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

Grapes are first de-stemmed and then fermented in temperature controlled stainless steel tanks for 8 to 12 days, with 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 squashed in a vertical press. This is a gentle process that extracts color and ripe tannins from the grapes skin.

TASTING NOTE

Over a base of balsamic aromas, there are hints of spices, ripe black berries, cassis, and figs. The delicate aromatic range is completed with mineral and light earth notes. The wine is refined and it has a lively palate, with silky texture that is wrapped by polished tannins and a long, persistent finish.

98
POINTS

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This is historical Rioja in the glass with dark-berry, Spanish-cedar, bark, mahogany and light earth aromas that follow through to a full body with firm, fine tannins that are layered and intense. It really is multilayered, with a citrus and cedar aftertaste. Wonderful length and composure. Try after 2023, but already fantastic.

95
POINTS

Decanter

Marqués de Murrieta spoils the Rioja lover for choice, with Gran Reserva Especial as well as this fine Gran Reserva, and a very delicious reserva. Why select a Gran Reserva when the Reserva is so good? Because this is a wine made with great precision by winemaker María Vargas, who is also a master blender. Her attention to detail brings out a wonderfully complex expression of the succulent dark fruit, layered with very fine American oak.

94

POINTS

Wine Spectator

A barrel selection of the most age-worthy wines from the vintage, the 2015 Gran Reserva Limited Edition is a blend of 80% Tempranillo, 9% Graciano, 9% Mazuelo and 2% Garnacha from their 300 hectares of vineyards. The grapes were picked between the September 14 and October 16; the destemmed and lightly crushed grapes were fermented by plot and variety in stainless steel, and the varieties aged separately for 27 months in American barrels. Tasted next to the wines from 2018 and onward, this is a more powerful and concentrated wine, also because of the style of the vintage. The concept is to make a wine with more structure, power and aging potential. It's very classical with notes from the aging in American oak clearly recognizable, very spicy and tasty. The wine is medium to full-bodied and powerful but already developed by some time in bottle; it's spicy, tasty, chalky and still young with potential to age.

VARIETALS

80% Tempranillo,
9% Graciano, 9% Mazuelo,
2% Garnacha

AGING

27 months in 225-litre
American oak barrels



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