



HEREDEROS DEL  
MARQUÉS DE RISCAL

WINE-MODERATION  
2017-2019

# MARQUÉS DE RISCAL ROSADO 2023

D.O. Ca. Rioja

## VARIETY USED

Tempranillo  
Viura

**ALC./VOL** 13,0°  
Total Acidity 4.0

**pH** 3.10

## 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 Viura 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 so as to achieve great fruitiness.

## 2023 HARVEST

The autumn of 2022 was extremely hot, with the mean October temperature 4°C above the average figure for the month. Moreover, during that season there was very little rainfall. This scarcity continued until May, with this month and March both proving exceptionally dry.

Bud break was on 1 April, which represented a date 9 days earlier than the average. There was a mild frost on 5 April (-1.9°C) which caused slight damage.

During the month of June there was a succession of wet days which doubled the average for the month. July and August, however, were extremely dry. In addition, August was especially hot, but despite these conditions, the vine stayed in good condition.

At the beginning of September there was some intense rainfall, delaying the start of the harvest until the 5th of the month. Then a series of days with high temperatures significantly increased the likely alcoholic strength. These also led to raisining in some berries, although the vast majority remained intact.

The resulting harvest was characterised as having an excellent state of health and good indicators in terms of probable alcohol, aromas and the substances responsible for colour.

The average temperature for the farming year was 1.7 degrees above the mean annual temperature, making this growing season the second hottest in the last 32 years.

CONTAINS SULPHITES