



Marques de Riscal 1860

- Varieties: 85% Tempranillo, 10% Syrah/Shiraz, 5% Cabernet Sauvignon
- Type: Red
- Region: Castilla y León, Spain
- Alcohol Level: 14.0%

Wine Description:

During the harvest, only ripe tempranillo grapes which have received plenty of sunshine are accepted, and these are packed into crates with a maximum capacity of 15 kilos so as to make sure the skins are not broken by handling. The temperature of fermentation is controlled at a level between 22°C and 24°C, with short maceration times and periods of just a week in the vat. Malolactic fermentation takes place in the vat. 6 months in American-oak, Bordeaux casks used for the second time and 300-litre French-oak casks also used for the second time.

Tasting Note:

This wine shows high aromatic intensity, with aromas of ripe, black fruit and fine smoky nuances, with underlying toast. In the mouth, it is warm, meaty, powerful and with a presence of smooth tannins. It has moderate acidity, with a long, pleasant finish in which the perception of oak is more defined.

