

TAPIAS DE MARQUÉS DE RISCAL

2021
 D.O. Ca. Rioja

VARIETY USED

Tempranillo

ALC./VOL 15°

Total Acidity 3,3

pH 3,54

IP 76

AGEING

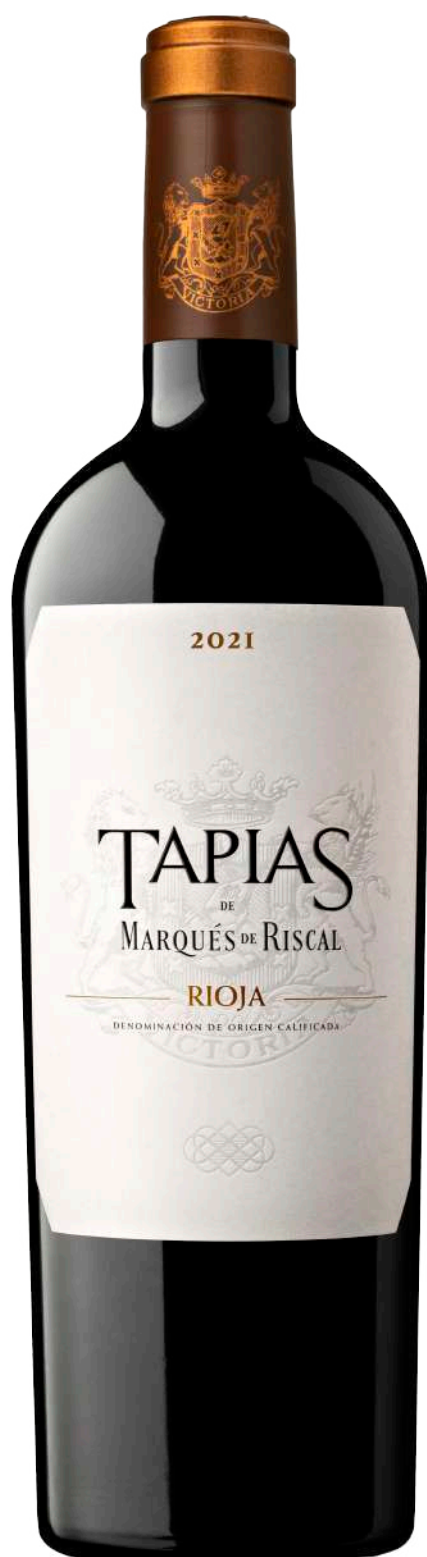
18 months in French oak casks.

BEST SERVED AT

Between 16° and 18°C.

TASTING NOTES

Las Tapias is a notable wine which comes from a combination of features which are hard to find: finesse, elegance and complexity. It has tension and good structure, it is long and fresh. A blend of delicacy and power with clearly defined notes of redcurrants and cherries with slightly mentholated, smoky and spicy underlying nuances coming through. A wine with good balance and harmony, and a creamy texture which leaves an intense recollection of fruit. Its tannin concentration is excellent, with tannins of pure velvet which leave no sensation of astringency. And it is all presided over by minerality. Like the great vintages of the house it stands out as a great wine for laying down with a very long potential for ageing. A wine which looks back to the past with its eyes on the future.



CONTAINS SULPHITES

FEATURES

A red wine which recalls the unforgettable wines of the Médoc Alavés (1862-1867), which emerges from those great terroirs of the terraces of the Ebro which so surprised Jean Pineau when he came to visit them in the 19th century, fruit of the hard work and passion of a succession of generations.

Las Tapias is a 15-hectare vineyard which stands out among the best Marqués de Riscal vineyards, located within the municipal boundaries of Elciego (Álava), known for the elegance and finesse of its wines.

It was planted in 1968 in the old-fashioned way using rootstocks and grafting them in the vineyard with a massal selection from very old vines of exceptional quality. Situated in a unique spot surrounded by rockrose, thyme, lavender, sage and rosemary and set aside for forty years.

Soil on very old terraces through which the Ebro flowed thousands of years ago. The soil has less clay content than usual with more gravel, looser with a very marked layer of calcareous rock at a depth of 70 centimetres. Some areas show a slightly reddish hue from some very light ferrous clay deposits which also contribute to the singular character of the plot. From this singular vineyard, 2.85 hectares have been selected for the making of this Tapias 2021 wine.

2021 VINTAGE

It was wet throughout the autumn and particularly in December. Temperatures were mild and no frosts were recorded.

February was unseasonably warm, with the average temperature 3°C higher than the mean figure for the month.

Shooting in the vineyard began on 1 April. There were moderate episodes of frost during that month which mainly affected the vineyards of La Collada, Las Medicas and Carraelciego.

Flowering began on 29 May. During the month of June there were persistent spells of rainfall which led to an accumulated total 2.5 greater than the average figure for the month.

This situation meant it was necessary to take extreme precautions to prevent diseases such as mildew.

On 4 June there was a heavy hailstorm accompanied by 57 litres of rainfall which partially affected the Castejones vineyard.

During the summer months there was hardly any rainfall. The harvest was forecast to begin very early, but the 30 l/m² which fell on 1 September pushed back the start until the 16th of that month.

During the harvest temperatures were slightly above the norm and there was very little rainfall.

The resulting harvest showed good parameters of health and probable alcohol level, with the high concentration of the substances responsible for colour being of special note.