



### VARIETY USED

Tempranillo  
Graciano

### ALC./VOL

Acidity **15°**  
3.3

### PH IP

**3.57**  
**69**

### AGEING

24 months in American oak.

### BEST SERVED AT

Between 16° and 18°C.

### TASTING NOTES

Very deep, cherry red colour with a vivid hue at the rim.

As with good Bordeaux wines, it is somewhat closed to begin with. Smoked, spicy aromas (nutmeg, cinnamon) appear, with black liquorice, ripe red and black fruits (blueberries, blackcurrants) and balsamic notes, with very good intensity. Perfectly integrated oak. There is tension on the palate, great youthfulness and an outstanding creamy texture that fills the mouth.

The tannins are lively, polished and very fine. Broad and long, meaty and structured, but elegant with great freshness and fruit on the finish.

Drink now and/or lay down. Power and pleasure.

### FOOD PAIRING

Pulses, poultry, lamb chops, sweetbreads, stews, roasts, grilled or barbecued meat.

## Features

At Marqués de Riscal, there used to be “winemaker’s wines” among its Historic Reservas, such as the Reserva Medoc and the XR, which never became commercial names. In the tradition of the Bordeaux cellarmasters, the enologist used to mark some of the barrels in chalk with the letters XR, on having found some special characteristics which were not present in others.

This XR was never marketed, but it was always a point of reference for the master winemaker. This custom lasted for almost a century, between the harvests of 1869 and 1964.

Marqués de Riscal XR pays tribute to all the master winemakers who, from Jean Pineau to the present day, have helped to forge a part of the great history of Spanish wine in Marqués de Riscal.

## 2019 Vintage

The autumn was warm and practically without frost. The leaves were late falling from the vines so the plants were able to build up their reserves.

Budburst occurred on 10 April.

On 6 May there was a light frost which had scarcely any effect on the estate vineyards. Damage was more significant in certain areas within the Leza jurisdiction.

Flowering began on 2 June in the zone on the banks of the Ebro. Fruit setting was uneven and as a result the grapes were not tightly clustered, leaving sufficient space between the berries, a highly desirable feature as it makes it harder for botrytis to develop during ripening. Véraison began on 30 July.

During the first two weeks in September 34 litres of rainfall was recorded, delaying the start of the grape harvest, which began on 17 September and proceeded in dry, cool weather. The small size of the grape berries and the clusters was good for their ripening.

The resulting harvest was characterised by a low pH value and high acidity, something which will help the wines’ ageing and later conservation in the bottle.

### AWARDS

#### Guia ABC 2024

XR by Marqués de Riscal →93 points

#### Guia Peñin 2024

XR by Marqués de Riscal →94 points

#### James Suckling 2023

XR by Marqués de Riscal →95 points