

Maktub Reserve 2019

D.O. Ca. Rioja

Varieties

Tempranillo y Graciano
Grado Alcohólico
15% Vol.
25 months in American oak barrels
Contains sulfites

Serving Temperature

Serve between 16°C and 18°C

Tasting Notes

Appearance: Deep, intense cherry color.

Nose: Expressive and intense, with smoky and spicy aromas such as pepper, nutmeg, and cinnamon. There are also notes of ripe black fruits like blueberries, cassis, and black currants, with balsamic hints.

Palate: Smooth and creamy, with velvety, ripe tannins. Meaty, with great intensity, complexity, and elegance. Long finish, reminiscent of the fruit on the nose.

Aging Potential: Can be enjoyed now or cellared for further development.

Pairing Suggestions

Ideal with stews, roasts, grilled meats, legumes, and oily fish.

Local Production

This product carries the Protected Designation of Origin (PDO) label, indicating that its quality or characteristics are tied to its geographical origin, including both natural and human factors. Additionally, the production, processing, and preparation are always carried out in the same geographical area.

2019 Vintage

The leaves fell late, which favored the accumulation of reserves in the plants.

Bud break occurred on April 10. On May 6, there was a light frost that barely affected the vineyard itself, though some areas in the Leza jurisdiction were more significantly impacted. Flowering began on June 2 in the Ebro Valley. Berry set was uneven, resulting in clusters with loose, well-spaced grapes — a highly desirable trait as it reduces the risk of botrytis during ripening.

Veraison started on July 30. During the first half of September, 34 liters of rainfall were recorded, which delayed the beginning of the harvest to September 17, but it proceeded with dry and cool weather. The small size of both the grape berries and clusters promoted excellent ripening. The resulting harvest is characterized by low pH and high acidity, which will benefit the aging and preservation of the wines in the bottle.

