RESERVA
2012
D.O.Ca. RIOJA
Made exclusively in the best vintages

VINEYARDS & YIELDS
Selection of parcels from 25–35 year-old vineyards, located in Rioja Alta (85%) and Rioja Alavesa (15%). Low Yields of 35HL/ha on average.

SOIL
Mainly clay and limestone. Some parcels in Rioja Alta with ferrous subsoil.

PREDOMINANT CLIMATE
Mild Atlantic climate with marked seasons.

HARVEST
100% manual, parcel by parcel.

VINIFICATION
The grapes are de-stemmed and crushed. Alcoholic fermentation at controlled temperatures, starting off at 10°C to reach 28°C. Prolonged alcoholic maceration with the skins up to 25 days to extract more colour, aromas and tannic structure. Malolactic fermentation in stainless-steel tanks. Once this process has finalised, the wines are put into barrels for ageing with racking every 6 months.

TOTAL TIME IN BARREL
20 months in French oak barrels, split equally between brand new barrels and two & three-year old barrels.

AGEING IN BOTTLE
2 years minimum before release.

TASTING NOTES
Intense, dark colour. A depth of blackcurrants comes through on the nose with toasted notes, refined oak and sweet spice. Rich and luscious in the mouth with delicious fruit and ripened tannins that blend in harmony with a dense structure. A Reserva of superb finesse and complexity.

Serve at 17°C.
ABV: 14%

RELEASE DATE
June 2017

GRAPE VARIETIES
85% Tempranillo, 10% Garnacha tinta, 5% Graciano

WINEMAKERS, TRADITIONAL RANGE WINES
Fernando Costa & Emilio González

www.marquesdecaceres.com