



## BODEGAS MARQUÉS DE CÁCERES

### *Excellens Gran Reserva*

A CHOICE, CLASSIC STYLE WINE ONLY  
PRODUCED FROM THE BEST VINTAGES

# 2019

D.O.C.A.  
RIOJA

#### GRAPE VARIETIES

Tempranillo.

#### 2019 VINTAGE

Early budding encouraged by spring humidity and mild temperatures. A harsh summer followed, marked by intense heat and drought, occasionally softened by isolated storms. Dry periods contributed to excellent plant health, leading to optimal ripening. The harvest was slow and progressive, favoured by consistently fine weather and the absence of storms.

#### SOILS

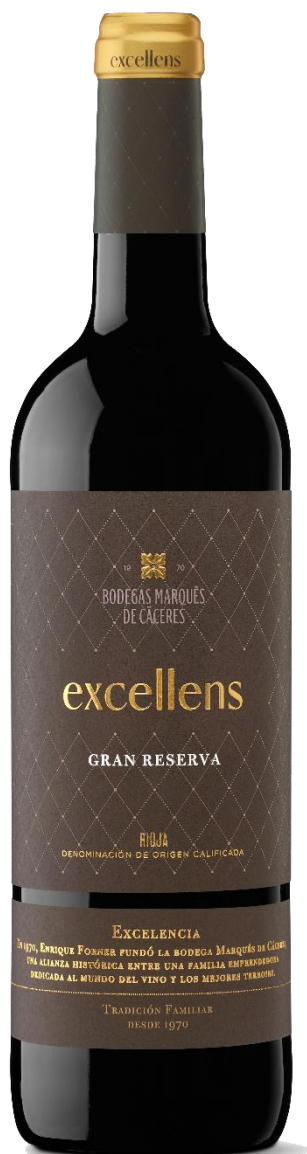
Mainly clayey-calcareous, of shallow depth and very poor.

#### VINEYARDS & YIELDS

Special selection of old vines from Rioja Alta and Rioja Alavesa, aged between 65 and 85 years old. Very low yields of between 3,000 and 4,500 kg/ha due to the age and limited vigour of the vines. Produced with Tempranillo grapes from vineyards planted at different altitudes in Cenicero, Elciego and Laguardia.

#### HARVESTING

Harvesting by hand, meticulously deciding the optimum harvesting time for each plot and each variety.



#### WINEMAKERS

Fernando Costa, Emilio González  
& Manuel Iribarnegaray.

#### VINIFICATION

Bunches destemmed with maximum care. Alcoholic fermentation at a controlled temperature. Maceration with skins extended for up to 30 days, to extract colour, flavours and tannic structure. Malolactic fermentation in new French oak barrels or in stainless steel tanks, subject to the batches of wine.

Once malolactic fermentation is complete, all the wines are transferred to barrels, and racked every 6 months.

#### TOTAL TIME IN BARREL

24 to 26 months, depending on the origin of the vines and the types of barrel. New French oak barrels and second wine barrels.

#### AGEING IN BOTTLE

4 year minimum before release.

## *Tasting notes*

Deep colour with slightly tawny edges. An intense wine, full of nuance, whose bouquet evolves beautifully with aeration. The first impression reveals black fruit jam, followed by subtle hints of raisins intertwined with noble wood notes. A spiced background and age-related aromas add layers of complexity and charm, making the wine both appealing and playful. On the palate, it remains powerful, with tannins that are still lively. Nevertheless, the polymerised tannins give the wine volume and structure, smoothing any edges or dryness. The finish is long and intricate, dominated by gentle, evolving notes and a spicy background imparted by the oak. Overall, this is a wine that invites enjoyment, without losing its identity or personality.

Serve at: 17° C.  
Alcohol content: 14,5% Vol.

Wine suitable for  
vegans



[www.marquesdecaceres.com](http://www.marquesdecaceres.com)