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BODEGAS MARQUÉS DE CÁCERES

Gran Reserva

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

2019

D.O.CA. RIOJA

GRAPE VARIETIES

Tempranillo and other varieties.

2019 VINTAGE

Mild and humid year. Early budding thanks to humidity and mild temperatures in spring. Hard summer with strong heat and drought, alleviated by occasional storms. Dry, healthy vegetative periods, leading to optimum ripening. Slow and gradual harvest, thanks to incredibly good weather and no 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 mainly with Tempranillo grapes from vineyards planted at different altitudes in Cenicero, Elciego and Laguardia.

This vintage is blended with small quantities of red Garnacha and Graciano grapes. The red Garnacha grapes come exclusively from vineyards in Rioja Alta, located in Cenicero and Nájera, allowing us to achieve finesse, freshness as well as structure. The Graciano is mostly harvested in Elciego, where we obtain the unique character of delicacy, "grace", liveliness and colour.



WINEMAKERS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

HARVESTING

Late harvest in october. Plot by plot, entirely by hand.

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 color with slightly reddish edges.
A complex nose, where notes of age-appropriate development blend with a background of wild berry jam. A spicy base provides continuity on the palate, with fine wood notes and hints of pepper and clove. As it evolves in the glass, it gains expressiveness, demonstrating that the sensations described coexist in harmony and contribute nuances that make the wine more interesting each time it is tasted again.
Powerful and sustained on the palate, with round, long tannins that give the wine consistency and depth. Its sweet tannins combine substance with delicacy, leaving a smooth and sweet finish where tertiary aromas predominate at retronasal level.

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

Wine suitable for vegans

SUSTAINABLE WINERIES for Climate Protection

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