



# LIMITED EDITION RESERVA

2014

D.O.Ca. RIOJA

*Limited edition of 11.990 bottles*



The Marqués de Cáceres philosophy of excellence and our aspiration to create wines that defend the essence of La Rioja's deep-rooted traditions give rise to this Limited Edition Reserva wine.

## VINEYARDS & YIELDS

This unique wine comes from singular parcels of vineyards located at high altitudes in Rioja Alta, within the Rioja DOC<sup>a</sup>. A selection of parcels planted with old vines of moderate yields, resulting in smaller clusters with small-size grapes.

## TERROIR & SOIL

For this harvest, we implemented exhaustive research to identify areas planted on poor soils, mainly clay and limestone, and a few zones with iron-rich clay. These are located at different altitudes with various orientations at more than 600m above sea level.

## THE HARVEST

Manual harvesting, parcel by parcel, which takes place gradually and placidly as the grapes reach optimum maturity. This enables our oenologists to make the most of the special dimension resulting from the vast diversity of altitudes and orientations.

## VINIFICATION

In small-size tanks, favouring artisanal processes that highlight the singularity of the terroir. Prolonged maceration adapted to each individual harvest. Malolactic fermentation in new French oak barrels.

## TOTAL TIME IN BARREL

A serene period of 24 months in French oak barrels where it acquires its dark garnet red colour and toasted notes.

## AGEING IN BOTTLE

A year and a half in bottle adds elegance to its structure and polishes its tannins.

## TASTING NOTES

Dark, dense colour. Complex bouquet combining notes of sweet spice with a discreet depth of minerals. Good structure in the mouth with small-size fruits of the forest and a delicate vivacity that leads to luscious fruit and mature tannins. Good length with elegant complexity and exquisite finesse.

Serve between 16-18 °C.

### GRAPE VARIETIES

85% Tempranillo, 15% Graciano

### LIMITED PRODUCTION

11.990 bottles