

# MC Marqués de Cáceres



## GRAPE VARIETIES

50% Xarel·lo, 30% Macabeo y  
20% Parellada.



D.O. Cava



## OENOLOGIST

María Gallup.

## VINEYARDS

25+ years old, located in the  
Penedés area.

## ALTITUDE-SOIL

100-400m above sea level. Clay  
and limestone soil.

## HARVESTING

The grapes from the 3 local varieties  
are selected from different vineyards  
and hand-harvested between 25th  
August and 25th September.

## VINIFICATION

The grapes are chilled to 10°C and  
gently pressed to obtain only the  
free-run juice. Cold treatment is  
used to drain and clean the must  
with no added clarifying agents. The  
must from each variety is fermented  
separately at controlled  
temperatures of 15-17°C during 15  
days.



## BOTTLING

Once the final blend from the  
base wines has been defined, the  
wine is bottled with the “liqueur  
de tirage”.

## AGEING

The second fermentation takes  
place in an underground cellar,  
followed by a period of ageing in  
contact with the lees. The wine  
spends at least 11 months in the  
winery; enough time to acquire a  
correct balance of fruit (from the  
grapes), richness (from the lees)  
and a perfect integration of the  
bubbles (from cellaring).

## LAUNCH MARKET

March 2019.

## TASTING NOTES



Pale straw colour revied by fine bubbles.  
Bouquet of brioches with a hint of apples and  
white flowers. Dry and balanced in the mouth  
with good length intensified by its fine  
bubbles.

**95** Sunset International Wine  
Competitions

**Gold Award** Critics Challenge International  
Wine & Spirits Competition

Serve at: 6° C.

Alcohol content: 11,5% vol.

Wine suitable for vegans.

