

# Marqués de Cáceres



**GRAPE VARIETIES** 50% Xarel.lo, 30% Macabeo, 20% Parellada.



**VINEYARDS** 25+ years old, located in the Penedès area.



**ALTITUDE – SOIL** 100-400m above sea level. Clay and limestone soil.



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



**WINEMAKING PROCESS** 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).



**TASTING NOTES** Pale straw colour revived by fine bubbles. Bouquet of brioche with a hint of apples and white flowers. Dry and balanced in the mouth with good length intensified by its fine bubbles.



**SERVING SUGGESTIONS** A refreshing aperitif. Marries well with all types of international cuisine such as fish and seafood, rice, pasta, white meats, spicy dishes and cheese.



Serve at 6°C. ABV 11,5%.

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