



Marqués de Cáceres

EXCELLENS RESERVA

Made exclusively from the best vintages

GRAPE VARIETIES

90% Tempranillo, 10% otras variedades



2017

D.O.Ca. Rioja



OENOLOGISTS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

2017 VINTAGE

Mild Atlantic, with distinct seasons. Temperatures in 2017 were slightly warmer, ranging between 1.5 and 2°C above the historical standard. A severe frost, in April, significantly harmed the sprouting vines, limiting the harvest of the vintage. Combined with below-average rainfall, this resulted in extraordinarily low yields for the vintage..

VINEYARDS AND YIELDS

Selection of old vineyards from Rioja Alta and Rioja Alavesa. Low yields, less than 5,000 kg/ha.

HARVESTING

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

SOIL

Fundamentally clayey-limestone. Plots in Rioja Alta with ferrous subsoil and Rioja Alavesa with limestone origin.



VINIFICATION

Bunches destemmed with the utmost care. Alcoholic fermentation at a controlled temperature. Prolonged maceration with the skins in order to extract deep colour, elegant aromas and a smooth, enveloping tannic structure. Malo-lactic fermentation in oak barrels and stainless steel tanks. Once the malo-lactic fermentation is complete, this wine is transferred to fine-grained French oak barrels.

TOTAL TIME IN BARREL

20 months in French oak barrels, divided equally between new barrels and barrels of one and two years old, with racking every 5 months.

AGEING IN BOTTLE

At least 18 months before being placed on the market.

NOTAS DE CATA



Brilliant intense ruby-red colour. Powerful black fruit, blackberry and raspberry aromas with notes of coconut, spices and roasted coffee. Elegantly entwined oak offers refined nuances and complexity. Voluminous, elegant mouth-filling attack, its silky tannins pleasant to the palate. The long aftertaste highlights the premium quality of high altitude terroirs together with the meticulous vinification of Tempranillo grapes. An outstanding choice for connoisseurs who enjoy exceptional wines.

92 TIM AKTIN

Serve at 17°C.
Alcohol content: 14 vol %.

Vino apto para veganos

