



Marqués
de Cáceres

EXCELLENS ROSÉ

2021

D.O.Ca. RIOJA

Delicate pale rosé wine.



VARIETIES

Garnacha tinta and Tempranillo

PREMIUM WINE OENOLOGISTS

Fernando Costa, Emilio González
& Manuel Iribarnegaray

VINEYARDS-YIELDS

A selection of vineyards planted with red Garnacha on the highest slopes of Cenicero offering fineness.

The selected Tempranillo grapes are located in the colder regions of Cenicero and Rioja Alavesa

SOIL

Mostly clay-limestone soils, shallow and very poor.

PREDOMINANT CLIMATE

Atlantic, mild climate, with distinctive seasons.

HARVEST

Harvested manually plot by plot. Picked in the early hours of the morning preserving the cooler night temperatures. The grapes are immediately transferred to the bodega therefore avoiding oxidation and excess colour.

VINIFICATION

The de-stemmed grapes are gently transferred into the tanks in order to maintain the colour extracted and maximise aromas. A mild maceration is carried out at low temperatures. The red Garnacha and Tempranillo are then pressed separately, intensifying the initial aromas, contributing to the Rosé's refined and elegant bouquet.

The musts obtained, are very pale in colour and are then fermented jointly at a controlled temperature (16°-18°C) in stainless steel tanks.

TOTAL TIME IN BARREL

Not applicable.

AGEING IN BOTTLE

The wine was bottled with utmost care at the end of January.

No ageing in bottle is required. Once on the market, it should be drinking during the first two years in order to fully appreciate its freshness and vivacity, which are at their best.

TASTING NOTES

An attractive pale pink colour. Bouquet of rose blossom and subtle peachy notes. Well-balanced, silky palate, revealing subtle white fruit flavours. A delicate rosé that expresses its freshness with just the right amount of vibrancy. Inviting, with a good finish.

Serve at 6°-8°C. - Alcohol content: 14 % Vol.

LAUNCH DATE

February 2021

