

MC
Marqués de Cáceres
GRAN RESERVA

A choice, classic style wine only produced from the best vintages

GRAPE VARIETIES

Tempranillo, Garnacha tinta & Graciano.



2016

D.O.Ca. Rioja



WINEMAKERS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

VINTAGE 2016

Abundant rainfall, especially before bud break, led to a good start to the phenological cycle with sufficient water reserves. In September, in the middle of ripening, there was a general rise in temperatures and sunshine, which ensured complete and balanced ripening, giving rise to musts rich in sugars and polyphenolic structure.

VINIFICATION

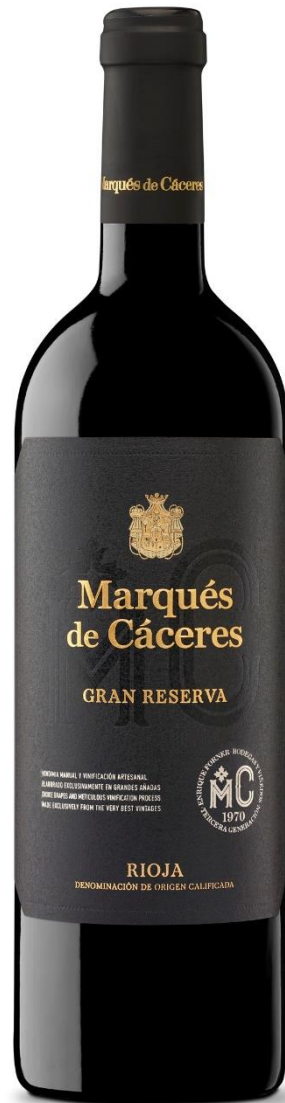
Bunches destemmed with maximum care. Alcoholic fermentation at a controlled temperature. Maceration with skins extended for up to 30 days, to extract colour, flavours and tannic structure. Malolactic fermentation in new French oak barrels or in stainless steel tanks, subject to the batches of wine. Once malolactic fermentation is complete, all the wines are transferred to barrels, and racked every 6 months.

HARVESTING

Late harvest in october. Plot by plot, entirely by hand.

SOILS

Mainly clayey-calcareous, of shallow depth and very poor.



VINEYARDS & YIELDS

Special selection of old vines from Rioja Alta and Rioja Alavesa, aged between 65 and 85 years old. Very low yields of between 3,000 and 4,500 kg/ha due to the age and limited vigour of the vines. Produced mainly with Tempranillo grapes from vineyards planted at different altitudes in Cenicero, Elciego and Laguardia.

This vintage is blended with small quantities of red Garnacha and Graciano grapes. The red Garnacha grapes come exclusively from vineyards in Rioja Alta, located in Cenicero and Nájera, allowing us to achieve finesse, freshness as well as structure. The Graciano is mostly harvested in Elciego, where we obtain the unique character of delicacy, "grace", liveliness and colour.

TOTAL TIME IN BARREL

24 to 26 months, depending on the origin of the vines and the types of barrel. New French oak barrels and second wine barrels.

AGEING IN BOTTLE

4 year minimum before release.

MARKET RELEASE

November 2023.

TASTING NOTES

Intense colour with lightly brick-red hues. Mature fruits (figs), spices, a backdrop of fine oak and finest leather add elegance and depth of complexity on the nose. Over time it maintains its rich expressiveness without losing intensity while preserving the enjoyable sensations of the wine. An excellent wine of great personality.



Excellent on the palate, its silky tannin is complemented by a touch of luscious fruit. It reveals fullness as well as liveliness on the palate. The aftertaste is lengthy with a softly spicy finish.

95 GUÍA PROENSA

92 GUÍA PEÑÍN

Served at: 17°C.

Alcohol content: 14 vol %.

Wine suitable for vegans

