



Marqués de Cáceres

RESERVA

Made exclusively from the best vintages

GRAPE VARIETIES

90% Tempranillo, 10% other varieties



2017

D.O.Ca. Rioja



OENOLOGISTS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

2017 VINTAGE

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.

SOILS

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 2 years before being placed on the market.

LAUNCH MARKET

June 2022

NOTAS DE CATA

Intense dark ruby colour, denoting both concentration and complexity. Black fruit flavours combining with a background of vanilla, peppery spices and touches of the finest oak, all of which reveal a wonderful complex and rich bouquet. Flavoursome and elegant in the mouth, with mature, refined tannins. A harmonious and luscious wine. Its silky and full finish lingers on the mouth almost like a caress. Its silky and full finish linger on the palate like a caress. A classy and refined wine to be savoured over time, revealing all its richness.



- 94 GUÍA PROENSA
- 94 GUÍA GOURMETS
- 93 WINE ENTHUSIASTIC
- 92 TIM AKTIN
- 91 GUÍA PEÑÍN
- 90 GUÍA VINOS ABC

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

Wine suitable for vegans

