

BODEGAS MARQUÈS
DE CÁCERES*Gaudium*

GREAT RED WINE, EXCLUSIVELY PRODUCED IN
EXCELLENT VINTAGES FROM VERY OLD
VINEYARDS. A JEWEL FOR THE PLEASURE OF ALL
WINE LOVERS

2019

D.O.C.A.
RIOJA

GRAPE VARIETIES

Tempranillo.

2019 VINTAGE

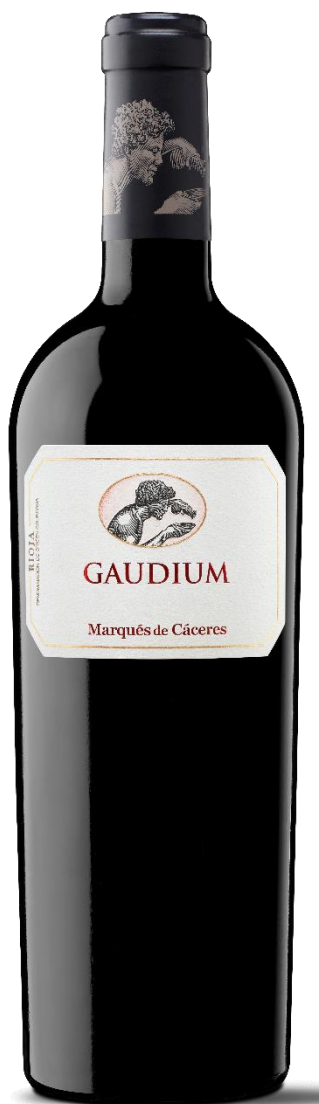
Mild and humid year. Early budding thanks to humidity and mild temperatures in spring. Hard summer with strong heat and drought, alleviated by occasional storms. Dry, healthy vegetative periods, leading to optimum ripening. Slow and gradual harvest, thanks to incredibly good weather and no storms. A great vintage.

VINEYARDS & YIELDS

Small old vines over 70 years old, some of them pre-phylloxera vines over 100 years old. Yields of less than 1 kg of grapes per plant. Plots are staggered at various altitudes, ranging between 400 and 650 m in Rioja Alta and in terraces up to 740 m in Rioja Alavesa.

HARVESTING

The grapes are hand-picked in 15 kg boxes, in small batches according to each small vineyard. The grapes are cooled in cold chambers for a few hours and then carefully sorted by hand cluster by cluster on a sorting table.



WINEMAKERS

Fernando Costa, Emilio González
& Manuel Iribarnegaray.

SOILS

Clayey-limestone soils on limestone rock. Steep ravines that are only used for the cultivation of small vineyards.

VINIFICATION

Gravity vatting, no pumping over. Slow whole-grain alcoholic fermentation in small stainless steel tanks and wooden vats with indigenous yeast. Prolonged maceration, but avoiding over-extraction. Malo-lactic fermentation in French oak barrels. All movements by gravity and with the utmost care.

TOTAL TIME IN BARREL

18 months minimum in new barrels of fine-grained and extra-fine French oak, selected from the best forests, finished with a respectful medium toasting. In this vintage, 125 new French oak barrels were used.

AGEING IN BOTTLE

2 years minimum before the launch date.

MARKET RELEASE

October 2023.

Tasting notes

Very dark ruby-red colour with shiny glints. Notable for its intense, complexity and depth. Thanks to the fine-grained oak where the wine is aged, both toasted and spiced notes are enhanced, creating a delicate and sophisticated wine that is unique. Brimming with layers of rich fruit, subtle minerals along with the depth of its distinctive character. A fusion of sensations of ripe black plums, touches of thyme as well as balsamic notes that enrich the overall finish. A very rich mouthfeel, with a full-bodied flavour, it flows with graceful elegance, unveiling its ample, luscious tannins. A lengthy and refined finish of great complexity. This wine offers a range of rich notes, in keeping to the sensations captured by its aromas. An example of great balance and refinement, both in the nose as well as on the palate. Not surprisingly, Gaudium signifies joy, satisfaction, pleasure of the senses, the very same ones it treasures following the pampering involved in its artisanal production. An absolute gem to be enjoyed by every wine lover.

100 GUÍA PROENSA

98 GUÍA GOURMETS

96 GUÍA ABC

95 TIM ATKIN

94 JAMES SUCKLING

94 GUÍA PEÑÍN

GOLD BACCHUS

MASTER

THE RIOJA
MASTERS 2023

Serve at: 15° C.

Alcohol content: 14% Vol.

Wine suitable for
vegans

www.marquesdecaceres.com