



Marqués de Cáceres

GENERACIÓN MC

*Signature wine made exclusively
in excellent vintages*

GRAPE VARIETIES



Mono-varietal, 100% Tempranillo.

2020

D.O.Ca. Rioja



WINEMAKERS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

VINIFICATION

Slow alcoholic fermentation of 10 to 12 days with whole grain in small stainless steel tanks and small wooden vats, with indigenous yeast, and controlled temperatures. Gentle pumping over to extract aromatic intensity, colour and tannins, but never over-extraction. Prolonged maceration for almost 30 days. A light micro-oxygenation is carried out until malo-lactic fermentation begins in new French oak barrels.

At the end of this process, it is racked to rest in barrels for approximately 12 months, depending on the plot where the grapes come from, as the separation by origin is maintained in small batches until just before bottling.

SOILS

Mostly clayey-limestone, with some limestone veins, in small vineyards selected from the best areas of Rioja Alavesa and Rioja Alta.



VINEYARDS AND YIELDS

Small plots planted with old vines from 65 to 90 years old. Low yields in staggered plots at various altitudes ranging from 400 to 550 m above sea level in Rioja Alta, and from 380 to 500 m in Rioja Alavesa.

HARVESTING

Totally hand-picked in 15 kg crates. Each plot, each area, each village is harvested separately at the time we consider ideal for harvesting, both for laboratory analysis and grape tasting.

TOTAL TIME IN BARREL

Approximately 15 months in new and semi-new French oak barrels.

AGEING IN BOTTLE

Minimum 6 months in bottle before release date.

MARKET RELEASE

April 2022.

TASTING NOTES



Dark burgundy-colour revealing the strength of its aromas and flavours. Deep, intricate bouquet, highlighting traces of black fruit and gentle spices, pink pepper, and vanilla with a background of luscious, fine, well toasted oak. In the mouth it's flavoursome, full-bodied, enveloped by mature tannins and ripe, concentrated fruit, resulting in a highly complex wine. Lingering, intricate and noble, this wine shows all the hallmarks of a well-mastered, talented young wine.

- 97 GUÍA PROENSA 92 JAMES SUCKLING
- 94 GUÍA GOURMETS 91 GUÍA PEÑÍN
- 93 GUÍA VINOS ABC 90 WINE SPECTATOR
- 93 TIM ATKIN

Serve at: 14° C.
Alcohol content: 14,5 %.

Wine suitable for vegans.

