

# BODEGAS MARQUÈS DE CÁCERES

## Cava

A SPARKLING WINE TO ENJOY AS YOU LIKE

D.O.  
CAVA

PRODUCT CATEGORY:  
CAVA DE GUARDA

### GRAPE VARIETIES

Xarel.lo, Macabeo & Parellada.

### WINEMAKER

María Gallup.

### VINEYARDS & SOILS

25+ years old, located in the Penedés area. 100-400m above sea level. Clay and limestone soil.

### BOTTLING

Once the final blend from the base wines has been defined, the wine is bottled with the "liqueur de tirage".

### HARVESTING

The grapes from the 3 local varieties are selected from different vineyards and hand-harvested between 25th August and 25th September.

### AGEING IN BOTTLE

The second fermentation takes place in an underground cellar, followed by a period of ageing in contact with the lees. The wine spends at least 11 months in the winery; enough time to acquire a correct balance of fruit (from the grapes), richness (from the lees) and a perfect integration of the bubbles (from cellaring).

### VINIFICATION

The grapes are chilled to 10°C and gently pressed to obtain only the free-run juice. Cold treatment is used to drain and clean the must with no added clarifying agents. The must from each variety is fermented separately at controlled temperatures of 15-17°C during 15 days.

### MARKET RELEASE

March 2019.



## Tasting notes

Pale straw colour revived by fine bubbles.

Bouquet of brioche with a hint of apples and white flowers.

Dry and balanced in the mouth with good length intensified by its fine bubbles.

### 95/DOUBLE GOLD

SUNSET INTERNATIONAL  
WINE COMPETITION

### DOUBLE GOLD

SAN FRANCISCO  
INTERNATIONAL WINE &  
SPIRITS COMPETITION

### GOLD MEDAL MUNDUS VINI

### BEST BUY WINE & SPIRITS

Serve at: 6° C.

Alcohol content: 11.5% Vol.

Wine suitable for  
vegans

