

MC
Marqués de Cáceres

CRIANZA

GRAPE VARIETIES

Mostly Tempranillo, with small contributions of Garnacha Tinta & Graciano.



2019

D.O. Ca. Rioja



OENOLOGIST

Fernando Costa,
Emilio González & Manuel
Iribarnegaray.

2019 VINTAGE

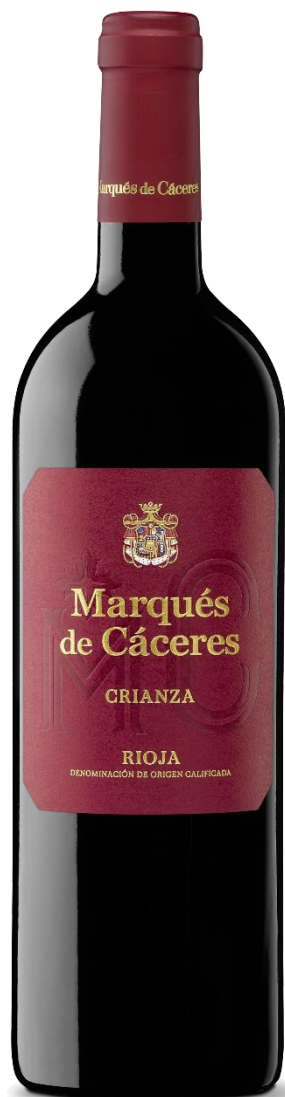
Mild and humid year. Early budding thanks to humidity and mild temperatures in spring. Hard summer with strong heat and drought, alleviated by occasional storms. Dry, healthy vegetative periods, leading to optimum ripening. Slow and gradual harvest, thanks to incredibly good weather and no storms.

VINIFICATION

The bunches are carefully destemmed for alcoholic fermentation in stainless steel tanks at a controlled temperature. Maceration with the skins lasts up to 20 days in order to extract colour, aromas and density in the mouth. Malolactic fermentation is completed in new barrels and stainless steel tanks, depending on the plots and areas of origin. When finished, the wines rest in barrels and are racked every 6 months.

VINEYARDS & YIELDS

Selection of small plots from Rioja Alta and Rioja Alavesa. Low yields from old vines harvested by hand.



HARVESTING

The grapes are hand-picked, prioritising the order of harvesting according to the ripeness of each selection or area of each village.

SOILS

Mostly clayey-limestone. Plots in Rioja Alta with ferrous subsoil and more limestone in Rioja Alavesa.

TOTAL TIME IN BARREL

12 months in French (60%) and American (40%) oak barrels. The barrels are distributed between 25% new oak, 25% with two wines, and the other 50% with a maximum of three to four wines.

AGEING IN BOTTLE

Minimum 1 year of bottle storage in the winery prior to release.

LAUNCH MARKET

November 2022.

TASTING NOTES



Ruby red colour with medium depth rim. Intense, fresh aroma. Complex notes of plum, enveloped against a very enjoyable balsamic undertone. Delicate leather and spicy touches that recall a subtle toastiness enhance the wine's finesse and elegance. Its broad, well-rounded tannins and ripe fruit provide a balanced, full-bodied mouthfeel. A pleasant, luscious and tasty wine in mouth.

92 JAMES SUCKLING 90 DECANTER
92 GUÍA GOURMETS 90 GUÍA PEÑÍN

Serve at: 16° C.

Alcohol content: 14% Vol.

Wine suitable for vegans.

