



Marqués de Cáceres

D.O. Ca. RIOJA

A Young and fruity pleasant red

VARIETIES

Tempranillo and Graciano

OENOLOGISTS

Fernando Costa, Emilio Gonzalez & Manuel Iribarnegaray



Launching date: March 2021

ORGANIC WINE

2020



ORGANIC FARMING

Organic cultivation determines and conditions the tools for vineyard health control. Manual management of the vegetation must be combined with the use of traditional solutions. Tools such as the reinforcement of the plant's own defences, the use of biological substances and natural fertilisers, treatments with minerals present in nature (sulphur, copper, silicon, etc.), the use of plant extracts in maceration as well as the diffusion of sex hormones in the environment to prevent insects such as the vine moth, etc. from mating



SOIL

The vineyards for this wine feature old soil of alluvial, gravelly nature with excellent drainage and aeration. The grapes are normally grown under "vegetation cover" every year, or in other words, allowing the surrounding vegetation to grow spontaneously, resulting in less strength therefore enabling the vines to grow at their own pace. In turn, this vegetation serves as nutrient and an agent to help balance the soil when it is cut down and buried in the vineyard at the end of its annual growth cycle.



PREDOMINANT CLIMATE

Temperate Atlantic with distinct seasons.



HARVEST

Manually in 15-kg boxes.



WINE MAKING

In small stainless-steel vats. The cool grapes go through a sorting table and are placed in vats after being destemmed. The whole grape is subjected to alcoholic fermentation, which is regulated at a moderate temperature with a relatively short maceration period in order to obtain a pleasant structure and a lively fruity expression. Once the fermentation process has ended, the wine is removed from the vats and pressed. The entire process for the production of this wine consists of just a few procedures and mechanical work to preserve the natural fragrance of the wine. As well as through a totally different channel to the rest of the conventional winemaking



AGING IN BOTTLE

Specific aging in the bottle is not necessary and the Wine can be marketed in the first few months of the year. It will last well for over a year in the bottle.



TASTING NOTE

A lively ruby coloured wine with youthful notes, grape, red berry and floral aromas. Fresh and vivacious, inviting and full-bodied in the mouth.

Best served at 13-14°C.

Alcohol content 13.5 % Vol.

Suitable for Vegans

