



Marqués de Cáceres

ORGANIC WINE

A young and fruity pleasant red

GRAPE VARIETIES

Tempranillo and Graciano.



2021

D.O.Ca. Rioja



OENOLOGISTS

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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.

VINEYARD SURFACE

13 hectares with yields below the usual average for the área.

SOILS

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 the 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.



PREVAILING CLIMATE

Temperate Atlantic with distinct seasons.

HARVESTING

Manually in 15-kg boxes.

VINIFICATION

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.

TOAL TIME IN BARREL

3 months in second-use American oak barrels.

AGEING IN BOTTLE

5 months in bottle prior to commercialization.

LAUNCH MARKET

March 2022.

TASTING NOTES



Ruby colour with vivid glints as well as violet hues. A complex aroma combining red fruits with touches of liquorice, and delicate traces of aniseed and spices. Rich and well-rounded in the mouth, with a fresh and youthful finish offering a delightful, smooth sensation. Lingering fruit persists on the palate providing an enjoyable, refreshing experience, reflecting the pure essence that comes with nature's wisdom, safeguarded by its ecological viticulture.

Serve at: 13-14°C.

Alcohol content: 13,5 vol %.

Wine suitable for vegans.

