



Marqués de Cáceres

EXCELLENS GRAN RESERVA

A choice, classic style wine only produced from the best vintages

GRAPE VARIETIES

Tempranillo.



2015

D.O.Ca. Rioja



OENOLOGISTS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

VINTAGE 2015

A very rainy autumn and a very cold and rainy winter led to a start in the phenological cycle with good water reserves. The spring started off mild, with temperatures rising in May compared to the average, resulting in spectacular growth rates of the canes.

A very hot summer, with storms, further contributed to this early timing, leading to harvests almost two weeks ahead of schedule. It was therefore an early vintage, with full ripening and high alcohol content. With great polyphenolic and aromatic richness, giving rise to complex wines with many nuances.

VINIFICATION

Bunches destemmed with maximum care. Alcoholic fermentation at a controlled temperature. Maceration with skins extended for up to 30 days, to extract colour, flavours and tannic structure. Malolactic fermentation in new French oak barrels or in stainless steel tanks, subject to the batches of wine. Once malolactic fermentation is complete, all the wines are transferred to barrels, and racked every 6 months.

HARVESTING

Late harvest in October. Plot by plot, entirely by hand.



VINEYARDS & YIELDS

Special selection of old vines from Rioja Alta and Rioja Alavesa, aged between 65 and 85 years old. Very low yields of between 3,000 and 4,500 kg/ha. due to the age and limited vigour of the vines. Produced with Tempranillo grapes from vineyards planted at different altitudes in Cenicero, Elciego and Laguardia.

SOILS

Mainly clayey-calcareous, of shallow depth and very poor.

TOTAL TIME IN BARREL

24 to 26 months, depending on the origin of the vines and the types of barrel. New French oak barrels and second wine barrels.

AGEING IN BOTTLE

4 years minimum before release.

TASTING NOTES



Deep, dark burgundy colour with a slightly brick-red rim, evidence of its lengthy and careful refinement in bottle. A complex nose packed with hints of fine oak and spicy notes on a balsamic backdrop. Preserved black fruits combine with soft leather flavours adding complexity to the wine. This Gran Reserva offers a modern twist: vivacious in the mouth, full-bodied on the palate. Its well-crafted tannins provide elegance and persistence. A complex, lingering and delicious finish. A wine of unquestionable class.

Wine suitable for vegans.



Served at: 17°C.

Alcohol content: 14.5 vol %.