



Marqués de Cáceres

GRAN RESERVA

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

GRAPE VARIETIES

Tempranillo, Garnacha tinta & Graciano.



2015

D.O.Ca. Rioja



WINEMAKERS

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.

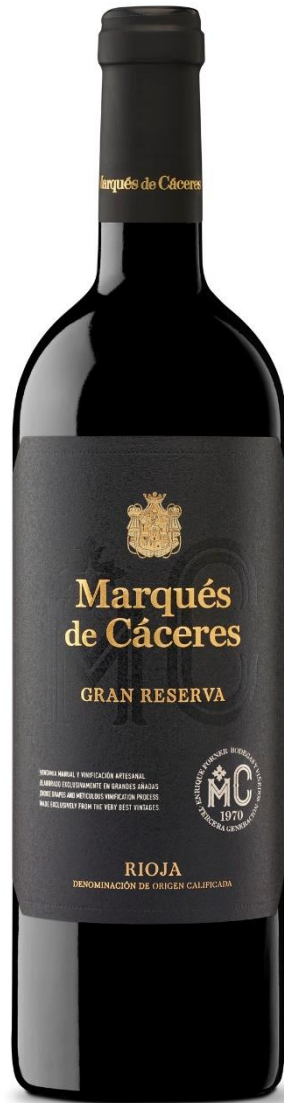
A very hot summer, with storms, further contributed to this early timing, leading to harvests almost two weeks ahead of schedule. It was therefore an early vintage, with full ripening and high alcohol content. With great polyphenolic and aromatic richness, giving rise to complex wines with many nuances.

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 mainly with Tempranillo grapes from vineyards planted at different altitudes in Cenicero, Elciego and Laguardia.

This vintage is blended with small quantities of red Garnacha and Graciano grapes. The red Garnacha grapes come exclusively from vineyards in Rioja Alta, located in Cenicero and Nájera, allowing us to achieve finesse, freshness as well as structure. The Graciano is mostly harvested in Elciego, where we obtain the unique character of delicacy, "grace", liveliness and colour.

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 year minimum before release.

TASTING NOTES



Deep, dark burgundy colour enhanced by a slightly brick-red rim, a sign of its long and careful refinement in bottle. Its complex nose filled with aromas of fine wood blend together with spicy notes and balsamic undertones. This Gran Reserva is a modern wine: alive on the palate, with character and volume on tasting. Spicy and woody notes are present in the aftertaste. In the glass, the wine unfolds a range of very distinctive characteristics thanks to its remarkable complexity and refinement. A complex, lengthy, persistent finish with a luscious aftertaste. An unquestionably classy wine.

96 GUÍA PROENSA

94 TIM ATKIN

94 JAMES SUCKLING

94 GUÍA GOURMETS

90 DECANTER

94 WINE ENTHUSIAST

Served at: 17°C.

Alcohol content: 14.5 vol %.

Wine suitable for vegans

