



# Marqués de Cáceres

## RESERVA EDICIÓN LIMITADA 2017

*Produced exclusively in the best vintages*

### GRAPE VARIETIES



Mayoritariamente Tempranillo, con una leve aportación de gaciano y garnacha.

2017

D.O.Ca. Rioja



### ONEOLOGISTS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

### PREVAILING CLIMATE

Atlantic, temperate type, with differentiated seasons. The year 2017 was a slightly warm year, with temperatures between 1.5 and 2°C above the historical average. In the early morning of April 28, we suffered a heavy frost that greatly affected the budded vines, greatly reducing the amount of harvest for the vintage. This adversity, together with lower than average rainfall, resulted in a vintage with extraordinarily low yields.

### VINIFICATION

Bunches destemmed with the utmost care. Alcoholic fermentation at controlled temperature. Prolonged maceration with the skins in order to extract more color, aromas and tannic structure. Malo-lactic fermentation in oak barrels and stainless steel tanks. Once the malo-lactic fermentation is complete, all the wines are transferred to fine grain French oak barrels. Subsequent racking every 6 months.



### VINEYARDS & YIELDS

Selection of old vines from Rioja Alta and Rioja Alavesa. Low yields, less than 5,000 kg/ha.

### HARVESTING

Totally hand-picked in 15 kg boxes, parcel by parcel. The effect of the frost forced a second sprouting, which made the harvest very complicated in order to separate the ripe clusters from the unripe ones. We are very happy with this hard selection work done both in the field and in the winery.

### SOILS

Fundamentally clayey-calcareous. Plots in Rioja Alta with ferrous subsoil.

### TOTAL TIME IN BARREL

Around 21 months in French oak barrels, divided equally between new barrels and barrels one and two years old.

### AGEING IN BOTTLE

2 years minimum before the date of commercialization.

### TASTING NOTES



Dense, dark ruby color. Refined and complex aroma with a touch of cherry, vanilla and soft toasted notes. Balanced on the palate, where silky, well-defined tannins combine with luscious flavors to reveal a pleasing fullness. This Reserva follows firmly in the footsteps of the 2012 vintage, which won prestigious awards.

Wine suitable for vegans



Serve at: 17°C.

Alcohol content: 14,0 vol %.