

MC  
Marqués de Cáceres

## RESERVA

*Made exclusively from the best vintages*

### GRAPE VARIETIES

90% Tempranillo, 10% other varieties.



2017

D.O.Ca. Rioja



### OENOLOGISTS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

### 2017 VINTAGE

Temperatures in 2017 were slightly warmer, ranging between 1.5 and 2°C above the historical standard. A severe frost, in April, significantly harmed the sprouting vines, limiting the harvest of the vintage. Combined with below-average rainfall, this resulted in extraordinarily low yields for the vintage.

### VINEYARDS AND YIELDS

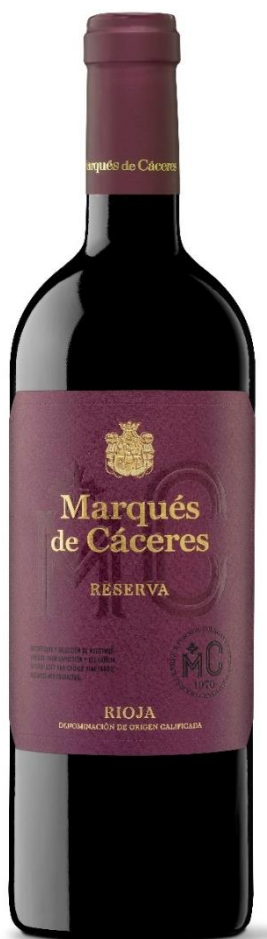
Selection of old vineyards from Rioja Alta and Rioja Alavesa. Low yields, less than 5,000 kg/ha.

### HARVESTING

Harvesting by hand, meticulously deciding the optimum harvesting time for each plot and each variety.

### SOILS

Fundamentally clayey-limestone. Plots in Rioja Alta with ferrous subsoil and Rioja Alavesa with limestone origin.



### VINIFICATION

Bunches destemmed with the utmost care. Alcoholic fermentation at a controlled temperature. Prolonged maceration with the skins in order to extract deep colour, elegant aromas and a smooth, enveloping tannic structure. Malo-lactic fermentation in oak barrels and stainless steel tanks. Once the malo-lactic fermentation is complete, this wine is transferred to fine-grained French oak barrels.

### TOTAL TIME IN BARREL

20 months in French oak barrels, divided equally between new barrels and barrels of one and two years old, with racking every 5 months.

### AGEING IN BOTTLE

At least 2 years before being placed on the market.

### LAUNCH MARKET

June 2022.

### TASTING NOTES

Intense dark ruby colour, denoting both concentration and complexity. Black fruit flavours combining with a background of vanilla, peppery spices and touches of the finest oak, all of which reveal a wonderful complex and rich bouquet. Flavoursome and elegant in the mouth, with mature, refined tannins. A harmonious and luscious wine. Its silky and full finish lingers on the mouth almost like a caress.

A classy and refined wine to be savoured over time, revealing all its richness.



94 GUÍA PROENSA

94 GUÍA GOURMETS

93 WINE ENTHUSIAST

92 TIM ATKIN

91 JAMES SUCKLING

91 GUÍA PEÑÍN

90 GUÍA VINOS ABC

90 WINE SPECTATOR

Serve at: 17°C.

Alcohol content: 14 vol %.

Wine suitable for vegans.

