

MC  
Marqués de Cáceres

RESERVA

Made exclusively from the best vintages

GRAPE VARIETIES

Tempranillo and other varieties.



2018

D.O.Ca. Rioja



WINEMAKERS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

2018 VINTAGE

The 2018 vintage was developed in a wet year with abundant rainfall in winter and spring, creating optimal water reserves to ensure a favorable vegetative cycle in the face of a hot and dry summer.

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.

MARKET RELEASE

November 2023.

TASTING NOTES



A sparkling dark ruby shade. An intense and complex nose, combining a multitude of pleasing sensations. Ripe black fruit flavours, milky, coconut and mocha notes are layered against an oak and balsamic background with harmonious structure. On the palate, the wine is flavourful and voluminous with mellow tannins and a subtle spicy finish revealing a hint of eucalyptus. A great wine which expresses luscious fruit, spicy touches revealing a strong identity of its origins.

- 95 GUÍA PROENSA
- 94 GUÍA GOURMETS
- 92 MUNDUS VINI/GOLD MEDAL
- 92 TIM ATKIN
- 91 GUÍA PEÑÍN

Serve at: 17° C.

Alcohol content: 14 vol %.

Wine suitable for vegans.

