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BODEGAS MARQUÈS
DE CÀCERES



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'The olive trees, silent witnesses to the passing of time, watch over the rebirth of our vineyards every year, giving us their fruit as the vine does'.

THE REASON WHY

The prestige of Marques de Caceres is based on its **commitment to the quality** of the wines it makes. And by a constant **search for excellence** since its founder, Enrique Forner, revolutionised winemaking techniques with a **new style of wine** that was fruitier and more structured, as well as lively and fresh white and rosé wines.

Since then, his aim has been to achieve the **maximum expression of the terroir to create singular wines** of great elegance, perfect to enjoy and share. Thanks to the effort, dedication and know-how of the Forner Family, Marqués de Cáceres has established itself as **one of the most renowned wineries on the international scene**, winning **numerous awards and recognitions**.

Today, **it keeps its innovative spirit alive** by taking on projects in the fields of sustainability, viticulture, digitalisation, internationalisation and wine tourism.



THE PROJECT

‘From the respect for the fruits of our land comes this Extra Virgin Olive Oil, which, like our wines, enhances the maximum expression of the terroir with elegance and harmony’.

An exclusive **single-varietal Arbequina variety** oil from centenary olive trees located in the heart of La Rioja and made with low-yield olives, harvested green and carefully selected to guarantee a product of the highest quality. A unique terroir, which offers us fruits of **extraordinary value and marked character**.

The result is an **Extra Virgin Olive Oil** of the highest category, obtained directly from olives and only by mechanical means. **First cold extraction**, which ensures that its **organoleptic and nutritional qualities** maintain its flavour and characteristics true to the variety.

A limited production of 5,000 bottles presented in a carefully designed packaging with a 500 ml bottle; and a **minimalist and elegant label** that conveys the Look&Feel of the brand.

It will be mainly destined for **international markets and high-end restaurants**, although a small number of bottles will be available in **its physical (and online) shop**.

EI



THE ARBEQUINA VARIETY

'The olive tree, an international symbol of peace, wisdom and harmony'.

Arbequina is a variety that is **highly appreciated in international markets** for its sweeter and milder flavour, easy to enjoy for all palates. Its early production allows for early harvesting, which results in **excellent quality oils, with a fruitier, slightly greener profile and a subtle spicy touch.**

Due to its **versatility**, it can be used in a multitude of preparations, but its mild flavour makes it particularly suitable for sauces, creams, meat and fish marinades, among others.

It is perfect for all those preparations in which **delicacy** is sought and not a strong flavour that imposes its presence too much, such as mayonnaise, rice dishes or even pastries.

A **fantastic choice to enjoy raw**, on a toast or accompanied by cheese, fresh pasta or on a simple piece of toast.

This Extra Virgin Olive Oil has a **high polyphenol content** as it is an olive juice with a high concentration of phenolic compounds.





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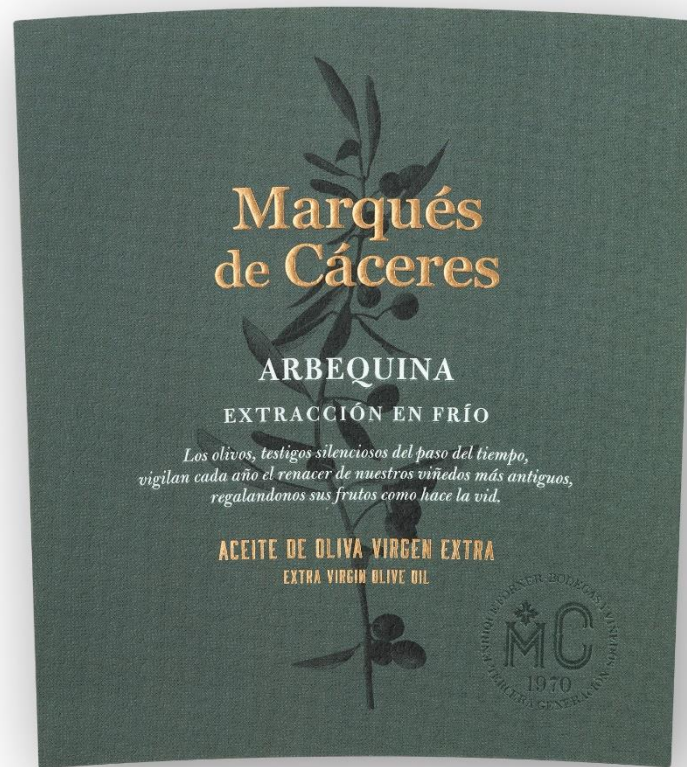


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A CAREFUL AND ELEGANT DESIGN



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EXTRA VIRGIN OLIVE OIL

100 % ARBEQUINA
COLD EXTRACTION

Tasting notes:

On the nose, complex, high-intensity green fruity, chlorophyll, apple and freshly cut grass.

The palate is pleasant, powerful but delicate, harmonious, velvety to the touch, astringent and persistent; faint bitter and spicy nuances at first, in balance with the sweetness and attributes of the healthy, fresh olives from which it comes.

Pairing recommendations:

- Vegetable and fruit salads
- With tomato
- Steamed, grilled or marinated white fish and seafood
- Sauces of any kind, mayonnaise, aioli or vinaigrettes
- Undercooked white or red meat
- Steamed or undercooked white rice
- Pasta of all kinds with the recipe 'garlic and oil'
- Ham, smoked salmon or cheese sandwiches
- Toast with natural tomato, or with honey
- Desserts and pastries in place of butter
- Not recommended for frying





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