

2019

made exclusively from the best vintages

GRAPE VARIETIES

Tempranillo and other varieties.

2019 VINTAGE

Mild and humid year. Early bud break due to humidity and mild temperatures in spring. Hard summer with strong heat and drought, alleviated by occasional storms. Dry periods of great vegetative health, leading to optimal ripening. Slow and gradual harvest, thanks to incredibly good weather and no storms. A great vintage.

SOILS

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

VINEYARDS & 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.



WINEMAKERS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

D.O.CA. RIOJA

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.

Tasting notes

Deep and brilliant crimson color. A very intense wine with a powerful yet delicate nose. It offers all the characteristics of its great complexity: noble wood, lightly spiced, with hints of vanilla and cocoa against a background of dark fruit, touches of liquorice and woodland giving this wine personality as well as elegance. Very expressive on the palate, full-bodied and refined, with delicious flavours of berries laced with toasty notes. A very classy wine.

90 GUÍA PE'ÑÍN

Serve at: 17° C Alcohol content: 14,5% Vol

Wine suitable for vegans



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