1970

BODEGAS MARQUĒS DE CĀCERES

Satinela Semidulce
A SEMI-SWEET WHITE WINE TO ENJOY AS YOU LIKE

2023

D.O.CA.
RIOJA

GRAPE VARIETIES
Viura & Malvasía.

PREVAILING CLIMATE
Atlantic, temperate, with distinct seasons.

SOILS
Mostly clayey-calcareous.

VINIFICATION
Pellicular maceration for a few hours at low temperature in stainless steel tanks. Subsequently, a slow alcoholic fermentation is started at a controlled temperature of 14º to 16ºC. The alcoholic fermentation is voluntarily interrupted with a cold treatment (from 0º to 2ºC for a week) in order to eliminate the fermenting yeasts before the alcoholic fermentation has been completed. In this way, we obtain a wine classified as semi-sweet in the most natural way. The cold treatment also stabilises the wine and prevents malolactic fermentation. In this way we also obtain a greater vivacity that helps to reduce the sensation of sweetness of this singular wine.

WINEMAKERS
Fernando Costa, Emilio González & Manuel Iribarnegaray.

HARVEST
Plot by plot, by hand.

VINEYARDS & YIELDS
Selection of plots of old vines over 30 years old from Rioja Alta. Very low yields.

TOTAL TIME IN BARREL
No barrel ageing.

AGEING IN BOTTLE
It does not require any additional refining in the bottle, but is marketed and recommended to be tasted the younger the better to enjoy its greater freshness and liveliness. However, it can perfectly withstand up to three years in bottle thanks to the structure that gives it its semi-sweet character.

MARKET RELEASE
November 2023.

Tasting notes

A pale straw colour, with a golden, shiny rim. It shows an intense and suggestive nose, where in addition to stone fruit (white peach), citrus notes and a hint of green apple, the white flower that characterises it stands out.

Its characteristic sweetness is perfectly integrated with an acidity that brings freshness and vivacity.

A wine that is easy to enjoy and perfect for a multitude of moments and events.

Serve at: 6-8º C.
Alcohol content: 11.5% Vol.

Wine suitable for vegans

SUSTAINABLE WINERIES
for Climate Protection

www.marquesdecaceres.com