

BODEGAS MARQUÉS  
DE CÁCERES*Gaudium*

GREAT RED WINE, EXCLUSIVELY PRODUCED IN  
EXCELLENT VINTAGES FROM VERY OLD  
VINEYARDS. A JEWEL FOR THE PLEASURE OF ALL  
WINE LOVERS

2020

D.O.C.A.  
RIOJA

## GRAPE VARIETIES

Tempranillo.

## WINEMAKERS

Fernando Costa, Emilio González  
& Manuel Iribarnegaray.

## 2020 VINTAGE

Slightly warm year, with accumulated  
rainfall slightly above the historical  
average.

After the beginning of the year  
alternated cold and humid periods with  
dry and warm ones, a warm and humid  
interval began at budbreak and lasted  
until the beginning of June. From then  
on, dry and warm weather prevailed,  
with storms and occasional showers in  
mid-July and August.

The months from September to  
November tended to be cool and dry,  
allowing the harvest date to be  
modulated according to the ripeness of  
the grapes.

## SOILS

Clayey-limestone soils on limestone  
rock. Steep ravines that are only used  
for the cultivation of small vineyards.

## VINIFICATION

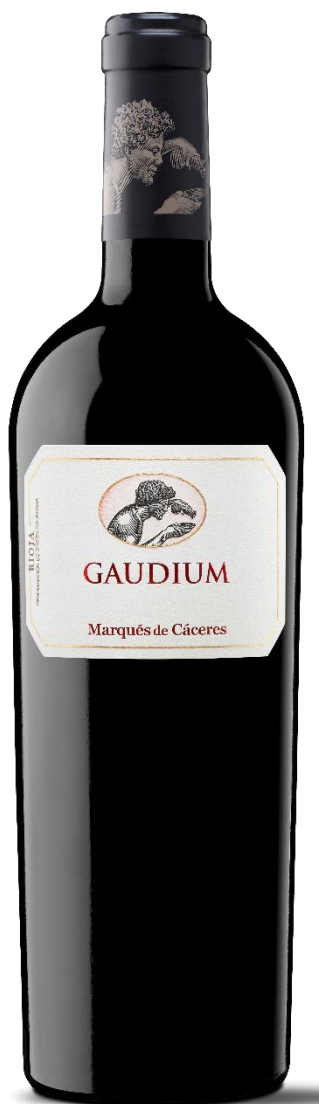
Gravity vatting, no pumping over. Slow  
whole-grain alcoholic fermentation in  
small stainless steel tanks and wooden  
vats with indigenous yeast. Prolonged  
maceration, but avoiding over-  
extraction. Malo-lactic fermentation in  
French oak barrels. All movements by  
gravity and with the utmost care.

## TOTAL TIME IN BARREL

18 months minimum in new barrels of  
fine-grained and extra-fine French oak,  
selected from the best forests, finished  
with a respectful medium toasting. In  
this vintage, 127 new French oak  
barrels were used.

## AGEING IN BOTTLE

2 years minimum before the launch  
date.



## VINEYARDS &amp; YIELDS

Small old vines over 70 years old, some  
of them pre-phylloxera vines over 100  
years old. Yields of less than 1 kg of  
grapes per plant. Plots are staggered at  
various altitudes, ranging between 400  
and 650 m in Rioja Alta and in terraces  
up to 740 m in Rioja Alavesa.

## HARVESTING

The grapes are hand-picked in 15 kg  
boxes, in small batches according to  
each small vineyard. The grapes are  
cooled in cold chambers for a few hours  
and then carefully sorted by hand  
cluster by cluster on a sorting table.

*Tasting notes*

Its dense burgundy colour is tinted with dark glints revealing the intense, complex and deep character of this great wine. We discover a multitude of layered sensations on the nose that evolve throughout the tasting. Its aromas unveil an underlying balsamic background with ripe black fruit, subtle spicy and creamy notes enhanced by touches of black pepper. On the palate the wine is full-bodied and elegant, showing ample, round tannins which give a pleasant sensation whilst the finish is lengthy and lasting. Its tannic essence is the result of singular parcels of land, well-ripened grapes and a meticulous, handcrafted vinification process. Thus the harmonious combination of power and finesse.

Enjoy the wine with each sip, there are numerous sensations treasured in this Gaudium. An experience for all sensibilities. A grand wine of distinctive style and elegance.

## GOLD

THE RIOJA  
MASTERS 202498 GUÍA  
GOURMETS

93 GUÍA PEÑIN

94 WEIN PLUS

Serve at: 15° C.  
Alcohol content: 14% Vol.Wine suitable for  
vegans 

**SUSTAINABLE  
WINERIES**  
for Climate Protection