

Marqués de Cáceres

MC

New Generation Young Wine

2014

D.O.Ca.RIOJA

Made Only In Excellent Vintages



GRAPE VARIETY
100% Tempranillo

VINEYARD SURFACE OF
11.2 hectares (28 acres) spread over five selected parcels in Rioja Alta (Cenicero) and Rioja Alavesa (El Ciego).

LIMITED PRODUCTION
19,000 bottles, from 65 new French oak barrels.

PREMIUM WINEMAKERS
Fernando Gómez & Fernando Costa

VINEYARDS AND YIELDS

Small parcels planted with old vineyards that are 65-90 years old. Low yields of 18 hl/ha (1.3 tons/acre) on average. Parcels spread over various altitudes of between 400-550m (1,712-1,805 ft) above sea level in Rioja Alta and 380-500m (1,250-1,640 ft) in Rioja Alavesa.

SOIL

Mainly clay and limestone in our parcels located in Elciego (Rioja Alavesa) and Cenicero (Rioja Alta).

PREDOMINANT CLIMATE

Mild Atlantic climate with marked seasons.

HARVESTING

100% manual in boxes of 15kg (33 lbs), parcel by parcel. The grapes are stored in fridges at 5-6°C (41-43°F) for two days. The grapes undergo two selection processes: firstly a manual selecting table, then by a second selecting table using vibration.

VINIFICATION

Slow alcoholic fermentation of 10-12 days with whole grapes in small, stainless steel tanks and indigenous yeast, at a maximum temperature of 28°C (82°F). Gentle pumping of the juice over the skins to extract maximum aromas, colour and tannins. Prolonged maceration up to 30 days. Small dosis of micro-oxygenation until the malolactic fermentation begins in new, medium-toasted French oak barrels. This process finalises approximately three months later when the wine is racked and commences ageing in barrel for another 12 months.

TOTAL TIME IN BARREL

15 months in new French oak.

AGING IN BOTTLE

Six months minimum before release.

TASTING NOTES

Dense burgundy red color with darker highlights. Profound, aromatic bouquet with hints of cherries, raspberries, eucalyptus and spices that add complexity. Deliciously full with firm tannins enriched by dark fruits of the forest (blackberries, blueberries) and toasted notes. Luscious with good length and a refreshing finish.

Serve at 14°C (57°F)

ABV: 14%