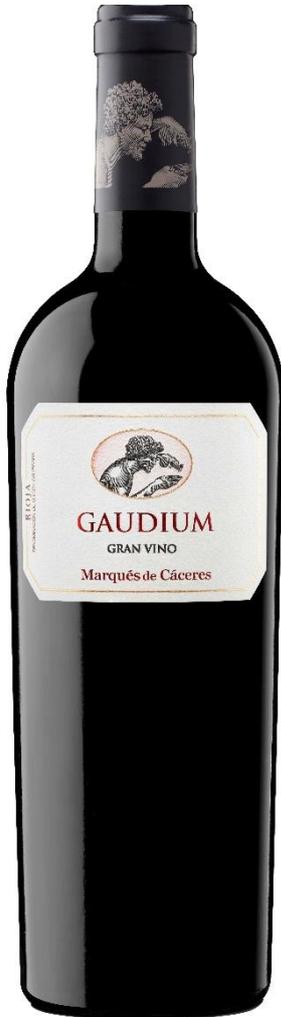




Marqués
de Cáceres



GAUDIUM

2015

D.O.Ca. RIOJA

Exceptional red wine produced exclusively in vintages from very old vineyards.

VINEYARDS & YIELDS

Small parcels of old vineyards aged 70 years plus, including some pre-phylloxera vineyards, which are over 100 years. Low yields of less than 1kg of grapes per plant. Parcels staggered at various altitudes, ranging between 400 and 650m in Rioja Alta and on hilltops up to 740m in Rioja Alavesa.

SOIL

Clay-like and calcareous soils on limestone rock. Steep valleys that exclusively used to cultivate small vines.

2015 VINTAGE

A stormy autumn and cold and rainy winter led to the start of the phenological cycle with ample water reserves. The mild spring, with temperatures rising above average during May, caused spectacular growth rates of the branches. A warm and stormy summer accelerated the growth rate, even more, meaning the harvest was ready nearly two weeks earlier than usual. An early autumn, with full maturation and higher degrees. Great polyphenolic and aromatic richness, giving rise to complex wines with many nuances.

HARVEST

100% manual in 15kg boxes, parcel by parcel. The grapes are stored in cold chambers for a few hours and then a thorough manual selection takes place bunch by bunch on the sorting table.

FERMENTATION

Incubation by gravity, without pumping. Slow alcoholic fermentation of the whole grapes in small stainless-steel tanks and wooden vats with indigenous yeast. Prolonged maceration always avoiding over-extractions. Malolactic fermentation in French oak barrels. All movements by gravity carried out with utmost care.

TOTAL TIME IN BARREL

Nineteen months in fine and extra-fine grain medium toasted French oak barrels selected from the best forests.

AGING IN BOTTLE

Minimum of 2 years before the launch date.

TASTING NOTES

Dark, almost impenetrable layer. Complex on the nose combining in a symphony the uniqueness of the small plots revealing the richness of balsamic, black cherry, and distinctive toasted notes. Its artisanal fermentation results in polished tannins where intense flavors of wild fruit, coffee, and dark chocolate are integrated. In the mouth, the wine is well structured, revealing the exquisite elegance of a lovely wine.

Serve at 15°C (59°F).

Alcohol content: 14,5% vol.

VARIETIES

100 % Tempranillo

TOTAL SURFACE AREA

Tiny selected plots in Rioja Alta and Rioja Alavesa.

LIMITED PRODUCTION

119 new French oak barrels.

PREMIUM WINE OENOLOGISTS

Fernando Costa, Emilio González
& Manuel Iribarnegaray

