



Marqués de Cáceres GENERACIÓN MC

2016

D.O.Ca. RIOJA

New generation young wine, made only in excellens vintages



GRAPE VARIETY
100% Tempranillo

VINEYARD SURFACE
2 hectares spread over 5 selected parcels in Rioja Alta (Cenicero) and Rioja Alavesa (El Ciego)

LIMITED PRODUCTION
15,957 bottles, from 55 new French oak barrels

PREMIUM WINE OENOLOGISTS
Fernando Costa, Emilio González & Manuel Iribarnegaray

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 (1,312-1,805 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 (33lbs), 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; first a manual selecting table, followed 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. Gentle pumping of the juice over the skins to extract maximum aromas, color and tannins. Prolonged maceration up to 30 days. Small doses of micro-oxygenation until the malolactic fermentation begins in new, medium-toasted French oak barrels. This process finalizes approximately 3 months later when the wine is racked and commences aging 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

Its dark color reflects its rather impetuous character. Bouquet of black berry fruits, creamy oak, and refined toasted notes. Its new generation style comes through clearly in the mouth where the essence of old vines reveals with delicious flavors the fullness of dense, juicy, and lively tannins. A young wine with flair.

Serve at 14°C (57°F).

ABV:14%.