

MC Marqués de Cáceres

GAUDIUM 2018

D.O.Ca RIOJA



VINEYARD & 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 650m in Rioja Alta and in terraces up to 740m in Rioja Alavesa

SOILS:

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

VINTAGE 2018:

Abundant rainfall, especially before bud break, led to a good start to the phenological cycle with sufficient water reserves. In September, in the middle of ripening, there was a general rise in temperatures and sunshine, which ensured a complete and balanced ripening, giving rise to musts rich in sugars and polyphenolic structure. It was a difficult and demanding vintage in the vineyard, where a lot of work had to be done. It is in these small, very old vines that years like these naturally demonstrate the enormous qualitative potential they possess.

GRAPE HARVEST

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.

GRAPE VARIETY

100 % Tempranillo.

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 BARRELS

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, 125 new French oak barrels were used.

BOTTLE AGING

2 year minimum before release release.

TASTING NOTES

Intense burgundy colour, with dark highlights. On the nose it reveals depth, complexity, intensity and a spectrum of aromas that unfold in the glass. It leaves sensations of toasted and roasted notes which blend with luscious black fruit and complex spicy flavours. A powerful palate, where the elegance of smooth tannins, with toasted notes and enveloping fruit are harmoniously expressed. A signature wine of great character, whose distinctive elegance has earned its international acknowledgement for excellence.

GRAPE VARIETY

100 % Tempranillo

Serve at 15°C (59°F).

Alcohol content: 14.5%

OENOLOGISTS, THE TRADITIONAL WINES RANGE:

Fernando Costa, Emilio González and Manuel Iribarnegaray



VEGAN