

MARQUES DE CACERES

Tinto Crianza 2017



Category:	WINE
Style:	RED WINE
Variety:	RED BLEND
Region:	RIOJA
Vintage:	2017
Volume:	750ml
Vineyard:	Selection of small plots from Rioja Alta and Rioja Alavesa. Low yields, less than 6.500kg/Ha.
Vinification:	Hand harvested. The clusters are carefully destemmed prior to alcoholic fermentation in stainless steel tanks at controlled temperature. A prolonged maceration with the skin lasts for up to 20 days in order to extract colour, aromas and density in the mouth. Malolactic fermentation is carried out in new barrels and stainless steel tanks. Once concluded, the wines are rested in barrels and racked every 6 months. 12 months in French (60%) and American (40%) oak barrels.
Appearance:	Nice depth with a luminous sparkle.
Bouquet:	A bouquet of fine notes of toasted wood and spices, combined with red candied fruit on a licorice base.
Palate:	Full-bodied on the palate with a background of ripe fruit and smooth elegant tannins. A long silky aftertaste.

Technical Analysis:

Alcohol:	14.00%	Packaging:	1 x 750ml
Hancocks Product:	87903		