

MARQUES DE CACERES

Reserva 2017



Category:	WINE		
Style:	RED WINE		
Variety:	RED BLEND		
Region:	RIOJA		
Vintage:	2017		
Volume:	750ml		
Vineyard:	Selection of old vineyards from Rioja Alta and Rioja Alavesa. Low yields, less than 5,000 kg/ha		
Vinification:	Bunches destemmed with the utmost care. Alcoholic fermentation at a controlled temperature. Prolonged maceration with the skins in order to extract deep colour, elegant aromas and a smooth, enveloping tannic structure. Malo-lactic fermentation in oak barrels and stainless steel tanks. Once the malo-lactic fermentation is complete, this wine is transferred to fine-grained French oak barrels		
Appearance:	Intense dark ruby colour, denoting both concentration and complexity.		
Bouquet:	Black fruit flavours combining with a background of vanilla, peppery spices and touches of the finest oak, all of which reveal a wonderful complex and rich bouquet.		
Palate:	Flavoursome and elegant in the mouth, with mature, refined tannins. A harmonious and luscious wine. Its silky and full finish lingers on the mouth almost like a caress. Its silky and full finish linger on the palate like a caress.		
Technical Analysis:			
Alcohol:	14.00%	Packaging:	12 x 750ml