MARQUES DE CACERES
Gran Reserva 2011

Category: WINE

Style: RED WINE

Variety: RED BLEND

Region: RIOJA

Vintage: 2011

Volume: 750ml

Vineyard: Special selection of 35-50 year-old vineyards with some parcels in Rioja Alta that are 65-85 years old.Very low yields with a maximum of 33 hl/ha and less than 15 hl/ha in those parcels that are 65 years plus.

Vinification: The grapes are de-stemmed and crushed. Alcoholic fermentation at controlled temperatures, starting off at 10C to reach 28C. Prolonged alcoholic maceration with the skins up to 30 days to extract more colour, aromas and tannic structure. Malolactic fermentacin in new French oak barrels or in stainless-steel tanks, depending on the batches. Once this process has finalised, the wines are put into barrels for ageing with racking every 6 months.

Appearance: Dark colour with a hint of brick-red on the edge

Bouquet: Superb complexity on the nose with balsamic notes and refined oak.

Palate: Full in the mouth with a depth of mature plums, sweet spice and roasted coffee beans. Still fresh and discreetly lively, promising excellent potential for ageing. Delicious and full with superb length. This Gran Reserva refreshes with character our DOs traditional style.

Technical Analysis:

Alcohol:	14.00%	Packaging:	1 x 750ml