

MARQUES DE CACERES Reserva 2015



Category:	WINE
Style:	RED WINE
Variety:	RED BLEND
Region:	RIOJA
Vintage:	2015
Volume:	750ml
Vineyard:	A selection of old vineyards originating from Rioja Alta and Rioja Alavesa. Low yields, smaller than 5,000 kg/ha. 90% Tempranillo 10% other traditional varieties.
Vinification:	Harvested by hand. Bunches are de-stemmed of their stalks with the greatest care. Temperaturecontrolled alcoholic fermentation. Prolonged maceration with the skins with the aim of extracting more colour, aromas and tannic structure. Malolactic fermentation in oak barrels and a stainless-steel tanks. Once the malolactic fermentation is finalised, all of the wines move to fine grain French oak barrels. Subsequent racking every 6 months.20 months in Frenck oak barrels.
Appearance:	Dark and dense ruby colour.
Bouquet:	Refined and complex aroma with a touch of cherry, vanilla and soft toasted notes.
Palate:	Balanced in the mouth, where the silky and welldefined tannins are combined with exquisite flavours to reveal a pleasant fullness.
Cellaring:	12x750ml
Technical Analysis:	
Alcohol:	14.00% Packaging: 12 x 750ml
Hancocks Produ	ct : 87937