

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 Product: 87937