

# excellens

## Reserva

2014

### D.O. Ca. Rioja

#### RESERVA RED OF UNIQUE CHARACTER

#### GRAPE VARIETY

##### 100% Tempranillo

Vineyards selected exclusively in and around Cenicero (Rioja Alta), from high altitude vineyards (400-600m) where temperatures are cooler resulting in fresher wines.

#### PREMIUM WINE OENOLOGISTS

Fernando Costa, Manuel Iribarnegaray & Emilio Gonzalez



#### VINEYARDS AND YIELDS

A selection of vineyards that are 35-40 years old on average. Low yields of 28 HL/HA.



#### SOIL

Mainly clay and limestone and some parcels with more iron-rich subsoils. These range from vineyards planted on gentle hillsides to those 'drooping' at the town's highest altitudes.



#### PREDOMINANT CLIMATE

Mild Atlantic climate with marked seasons and cooler temperatures, especially for those vineyards located at the highest altitudes.



#### HARVESTING

100% manual, parcel by parcel. This takes place as the grapes reach maturity, which means having to return to some of the vineyards several times depending on the exposure of the vine-stocks and the exact altitude at which these are planted.



#### VINIFICATION

The grapes are de-stemmed and crushed. Alcoholic fermentation at controlled temperatures, starting off at 10°C to reach 28°C. Prolonged alcoholic maceration with the skins up to 25 days to extract more colour, aromas and tannic structure. Malolactic fermentation in stainless-steel tanks. Once this process has finalised, the wines are put into barrels for ageing with racking every 6 months.



#### TOTAL TIME IN BARREL

22 months in medium-toasted French oak barrels, split equally between brand new barrels and 2-3 year-old barrels.



#### AGEING IN BOTTLE

2 years minimum before release.



#### TASTING NOTES

Intense, vivid, dark red colour. Attractive bouquet of blackberries and blackcurrants with notes of cocoa and sweet spice. Pleasantly full in the mouth with a good tannic structure and rich fruit flavours. Smooth and rounded with a nice fleshy texture and good length. Serve at 16-17°C. ABV 14%.



Marqués de Cáceres