

MARQUES DE CACERES

EXCELLENS

GRAN RESERVA

2012

D.O.Ca. Rioja

New Gran Reserva to complete our Excellens wines portfolio, made only in the best vintages.

GRAPE VARIETIES

100% Tempranillo

LIMITED PRODUCTION:

PREMIUM WINE OENOLOGISTS

Fernando Gómez & Fernando Costa



VINEYARDS & YIELDS

Special selection of 35-50 year-old vineyards with some parcels in Rioja Alta and Rioja Alavesa 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.

The Grapes comes from vineyards planted at various altitudes (420-620 metres above sea level) from different zones within the Cenicero boundary, Elciego and Laguardia, which confer complexity.



SOIL

Mainly clay and limestone



HARVESTING

100% manual, parcel by parcel.



PREDOMINANT CLIMATE

Mild, Atlantic climate with marked seasons.



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 30 days to extract more colour, aromas and tannic structure. Malolactic fermentation 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.



TOTAL TIME IN BARREL

24-26 months, depending on the origin of the vineyards and if the new French oak barrels are being used for their first or second wine.



AGEING IN BOTTLE

4 years minimum before release



TASTING NOTES

Intense colour with ruby-red on the edge turning slightly brick-red. The bouquet combines stewed fruit, purple plums, balsamic notes and refined oak with a depth of clove. Nice body in the mouth where mature tannins delight with fresh, lively notes to give a silky fullness. Long-lasting flavours and superb potential for ageing.

Serve at 17°C. ABV:14,5%