



Marqués
de Cáceres

EXCELLENS ROSÉ

2020

D.O.Ca. RIOJA

Delicate pale pink Rosé.



GRAPE VARIETIES

Garnacha tinta y Tempranillo

PREMIUM WINEMAKERS

Fernando Costa, Emilio González
& Manuel Iribarnegaray

VINEYARDS & YIELDS

Selection of vines planted with red Garnacha on the highest slopes of Cenciero in Rioja Alta contributing finesse.

The selected Tempranillo vines are located in the cooler areas of Cenicero and Rioja Alavesa.

On average vineyards of over 25 years.

SOIL

Predominantly clayey-calcareous, shallow and very poor soils.

PREVAILING CLIMATE

Mild Atlantic with marked seasons.

HARVEST

Manually harvested plot by plot in the early hours of the morning making the most of the cooler night temperatures. The grapes are taken to the Bodega immediately to avoid oxidation and excess colour.

VINIFICATION

The destemmed grapes are gently transferred to the vats in order to preserve colour extraction and enhance aromas. A cold, mild skin maceration is carried out. Following this, the red Garnacha and Tempranillo grapes are bled separately. This enhances the primary aromas of the grapes which result in this Rosé's fine, elegant bouquet.

The very pale coloured musts obtained, are fermented together at a low temperature (6°- 8°C) in stainless steel tanks.

TOTAL TIME IN BARREL

It's not aged in barrel.

AGEING IN BOTTLE

Bottled with great care at the end of January.

No additional refining required. Commercialised and recommended for consumption "the younger the better" so as to greatly enjoy its freshness and liveliness, optimum during the first two years.

TASTING NOTES

Beautiful pale pink colour. Bouquet of rose petals and fine peach notes. Balanced silky palate with delicate white fruit flavours. Delicious and vivacious with exceptional freshness. A delightful Rosé with a great finish.

Serve at 6°-8°C. – Alcohol Content: 13.5% Vol.

RELEASE DATE

February 2021