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wines worth sharing

Marqués de Cáceres 'Reserva' Rioja 2012

Grape Varietals:	85% Tempranillo, 10% Garnacha & 5% Graciano
Growing Region:	Rioja - Northern Spain
Owner / Director:	Cristina Forner

Just like the 'Gran Reserva' wines crafted by Marqués de Cáceres, this 'Reserva' is only produced from vintages recognised as excellent or very good. The 2012 growing season was challenging across the Rioja region - but with diligent work in their vineyards and near ideal conditions at the end. Resulting in dynamic fruit ripeness and complex flavours in all of the hand-harvested parcels, with the 2012 season being rated as a charismatic vintage.

This 2012 'Reserva' was matured for 22 months in French oak barrels and for another 24 months or more in bottle, depending upon release. The grapes were selected from vineyards that are well exposed to the seasonal Rioja sun, with a considerable proportion of fruit coming from Rioja Alta along with older vines (*ranging from 25-35 years of age*) and the remaining volumes from Rioja Alavesa - both vineyards produce lower yields, resulting in greater flavour concentration.

This wine was a team effort, crafted by Fernando Costa, Emilio González & Manuel Iribarnegaray. On arrival at the winery, the grapes were de-stemmed and crushed. Then a traditional fermentation took place at controlled temperatures, reaching a peak of 28°C. The wine also underwent a prolonged maceration, resting on the skins for up to 25 days to extract colour, aromas and balanced tannin structure, and then finishing off with 100% malolactic fermentation.

Once all had calmed down, the wine was transferred into barrels for ageing with racking occurring every 6 months. The when spent around 22 months in French oak barrels, split equally between new and two & three-year old barrels. The wines were then tasted, blended and prepared for bottle ageing that went on for approximately 24 months for this wine was released later than previous vintages.

As you pour this wine into your glass, you will be greeted by a rich ruby red colour and ageing earthy hue glow. The nose is refined, though mixed with lifted dark cherries, plums, herbs, vanilla and subtle toasted notes. On the palate the wine has elegance, and agile balance for its age and a silky mouthfeel. Along with well-integrated and defined tannins and infused oak that combine with those vibrant berry flavours to reveal a vibrant and engaging wine. This Reserva follows firmly in the footsteps of previous vintages and showcases the charm and quality of classic Rioja red grape blends. *Treat yourself - this wine is definitely worth sharing.*

This 2012 Marqués de Cáceres 'Reserva' Rioja has 14% Alc./vol. No decanting required - serve in an appropriate red wine glass at 16-18°C.

Cellaring Potential:

Drinking perfectly well this coming season; plus, will age well for another 4-5 years.

Food Pairing Suggestions:

Perfect pairing with game, prime meats, ideal with Iberico ham, roast or grilled meats, rich pasta dishes, earthy vegetarian cuisine & mature hard cheese - *enjoy.*

A charismatic and engaging 'Reserva' Rioja, with a rustic elegance.

