



# GRAPE-TO-GLASS

wines worth sharing

## Marqués de Cáceres Rosado 2018

**Grape Varietals:** 96% Tempranillo, 4% Garnacha

**Growing Region:** D.O.Ca. Rioja, Northern Spain

**Owner / Director:** Cristina Forner



It always brings back fond memories when I think about the Rioja wine region, where the fruit for this Rosado / Rosé wine is sourced. The selected fruit parcels which were hand-picked separately - were grown on gentle slopes in the Cenicero and Rioja Alavesa areas. These hardy vines, a mix of 17-22 years of age seem to thrive in these testing conditions, grown at different altitudes in mainly clay and limestone soils.

As the ripe grapes came into the winery in their baskets, the Tempranillo and Garnacha parcels were vinified separately. They were de-stemmed, crushed and had only a short period of skin contact of around 8-10 hours to achieve this vivid coral salmon colour in the wine. Fermentation then took place at a temperature of 16-18°C, with the aim of retaining the natural vibrancy, lifted flavours and it's refreshing mouth feel.

The wine was then stabilised and stored at a cool temperature to prevent malolactic fermentation. This resulted in greater freshness and maintains the wine's natural verve. This lively wine was then allowed to rest in stainless steel tanks for a short period of time - before being bottled just a few months after harvest. The winemaking team of Fernando, Emilio and Manuel have respected and expressed the lively personality and flavours of these traditional Rioja red varietals.

As you pour this rosé wine into your glass, you will be greeted by a pale cranberry colour that will radiate an inner glow. On the nose lifted aromas of wild strawberries, raspberries, cranberries and dried summer flowers and herbs. The wine's fragrant bouquet of red cherries and fresh dried herbs carry onto across the broad palate. The wine is delicious, combining the vivid flavours of wild berries, ripe watermelon, pomegranate, citrus notes and those dried herbs. This rosé is versatile and very appealing - showcasing vibrant flavours, brilliantly retained natural acidity giving the wine balance and a pleasing dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2018 Marqués de Cáceres Rosado has 13.5% Alc./vol. Chill gently and serve in an aromatic wine glass at 8-9°C.

### **Cellaring Potential:**

Drinking perfectly well this season; and over the next 12 months.

### **Food Pairing Suggestions:**

Perfect wine as an aperitif, with shellfish, seafood paella, sushi, grilled salmon or tuna with tomatoes and avocado salad or just served with chilled watermelon - enjoy.

***A vibrant and engaging dry rosé wine from northern Spain.***

