



GRAPE-TO-GLASS

wines worth sharing

Marqués de Cáceres 'Reserva' Rioja 2015

Grape Varietals:	90% Tempranillo, 10% Garnacha & Graciano
Growing Region:	D.O.Ca. Rioja, Northern Spain
Owner / Director:	Cristina Forner



The 2015 harvest was one of the earliest on record in their vineyards across the Rioja region. The growing season was advanced on average by more than 15 days. With ideal conditions throughout the year producing excellent fruit and a great capacity to age. Resulting in dynamic ripeness and complex flavours in all of the hand-harvested parcels, the 2015 season has scripted a quality vintage.

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 28-38 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 then transferred into barrels for ageing with racking occurring approximately every 6 months. This 2015 'Reserva' matured for 20 months in fine grained French oak barrels - divided equally between new, one and two-year old barrels. The wines were then tasted, blended and prepared for bottle ageing that went on for a minimum of 24 months before release.

As you pour into your glass, you will be greeted by a dense ruby red colour and earthy hue glow. The nose is refined, though mixed with lifted dark cherries, plums, herbs, vanilla and subtle toast notes. On the palate the wine has elegance and balance along with a silky mouthfeel. This wine has well-integrated and defined tannins and infused oak that combine with those vibrant berry flavours to reveal a vibrant and rewarding wine. This Reserva wine is true to its heritage and traditions, while showcasing the charm, personality and quality of classic Rioja red grape blends. *Treat yourself - this wine is definitely worth sharing.*

This 2015 Marqués de Cáceres 'Reserva' Rioja has 14% Alc./vol. Made in a classic dry style. No decanting - serve in an appropriate red wine glass at 16°-17°C.

Cellaring Potential:

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

Food Pairing Suggestions:

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

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

