



GRAPE-TO-GLASS

wines worth sharing

Marqués de Cáceres 'Gran Reserva' 2012

Grape Varietals: 85% Tempranillo, 10% Garnacha & 5% Graciano

Growing Region: Rioja, Northern - Spain

Owner / Director: Cristina Forner



I remember like it was yesterday picking up my rental car and driving west from Barcelona across the arid countryside of northern Spain. Making my way through the vineyards that cover the Rioja region was a most memorable experience. This Gran Reserva wine is only made in the most ideal of vintages. It undergoes nearly two and a half years ageing in the highest quality French oak barrels, followed by further ageing in bottle before being released.

On arrival at the winery the different parcels of hand-harvested grapes (sourced from vines 65 - 85 years of age) were de-stemmed and crushed, with fermentation under controlled temperatures reaching 28°C. Maceration on skins lasted for around 30 days extracting colour, aromas, flavour profiles and tannin structure. The wine was then transferred to French oak barrels and stainless-steel tanks, depending on the parcel, where malolactic fermentation was completed. The wine was then transferred into oak barrels for further development with racking every 6 months. The wine had a total of 24-26 months in oak, depending on the parcel and if the French oak barrels were 1 or 2 years old. The wine was then tasted, blended and then aged in the bottle for a minimum of 4 years before release.

This wine has a softening garnet colour with an ageing brick edge. On the nose, elevated aromas of forest undergrowth, wild berries, along with dark cherries infused with a dash of balsamic and slightly toasted vanillin oak notes. The multi-layered and engaging palate has elegant tannins which highlight its detailed structure and textural complexity. This well-balanced wine has a richness of earthy flavours, along with mocha coffee, dried spices and small dark berries. This 2012 Gran Reserva has an impressive personality and charm to delight the senses. Now with age this wine is showing its character with well-integrated smooth oak and a lingering dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2012 Marqués de Cáceres 'Gran Reserva' has 14% Alc./vol. - A classic dry style. Respectful decanting, serve in a generously shaped wine glass at 16°- 17°C.

Cellaring Potential:

Drinking perfectly well this season; and over the next 7-8 years.

Food Pairing Suggestions:

Perfect wine pairing with prime cuts of meat grilled or bbq'd, wild game ragout and pasta dishes with a rich wine-jus, well-seasoned earthy vegetarian dishes, and aged hard cheeses - *enjoy.*

A complex Rioja red, expressing a rich tradition in every sip.

