



GRAPE-TO-GLASS

wines worth sharing

Marqués de Cáceres 'Rioja' Rosado 2019

Grape Varietals: 96% Tempranillo & 4% Garnacha

Growing Region: 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 were hand-picked from the gentle slopes in the Cenicero and Rioja Alavesa areas. These hardy bush vines, a mix of 18 - 24 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 crushed and had only a short period of skin contact of around 8 - 10 hours to achieve this vivid coral salmon colour. Fermentation then took place at a temperature of 16°-18°C, with the aim of retaining the natural vibrancy, lifted flavours and refreshing mouth feel.

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

On the nose lifted aromas of strawberries, raspberries, watermelon and soft summer flowers and mild herbs. The wine's inviting bouquet of red fruits and fresh dried herbs carry onto and across the broad palate. This well balanced rosé wine perfectly combines the vivid summer flavours of red berries, ripe watermelon, red apple, citrus notes and those local dried herbs. This rosé is versatile and very appealing, expressing a vibrancy, brilliantly retained natural fruit acidity giving the wine a refreshing light step and with a classic dry finish.

Treat yourself - this wine is definitely worth sharing.

This 2019 Marqués de Cáceres 'Rioja' Rosado has 13.5% Alc./vol. Made in a traditional dry style. Chill gently and serve in a light aromatic wine glass at 8°- 9°C.

Cellaring Potential:

Drinking perfectly well this season; and over the next 6-9 months.

Food Pairing Suggestions:

Perfect wine as an aperitif, plus with shellfish, seafood paella, bbq prawns, grilled salmon or tuna served with a seasoned summer salad or just with thick slices of chilled watermelon - enjoy.

A vibrant and appealing dry style rosé wine from northern Spain.

