



# GRAPE-TO-GLASS

wines worth sharing

## Marqués de Cáceres 'Rioja' Rosado 2021

<b>Grape Varietals:</b>	96% Tempranillo & 4% Garnacha
<b>Growing Region:</b>	Rioja - Northern Spain
<b>Owner / Director:</b>	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 traditional bush vines, which are a mix of 18 - 24 years of age 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 hours to achieve this bright coral salmon colour. Fermentation took place at a temperature of 16°-18°C, with the aim of retaining the natural vibrancy, lifted aromas, flavours and refreshing mouth feel.

The wine was then stored at a cool temperature to prevent malolactic fermentation, resulting in an elevated freshness and maintains the wine's natural vitality. This lively wine rested 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 native Rioja red varietals.

An inviting aroma of wild strawberries, raspberries, watermelon, summer flowers and a hint of sage. The wine's appealing bouquet of red fruits and fresh herbs carry onto the vibrant palate. This well balanced rosé wine perfectly infuses vivid summer flavours of red berries, ripe watermelon, red apple skins, citrus nuances and those local mixed fresh herbs. This confident rosé has a rustic charm and flamboyant personality, with a familiar kiss of fruit acidity giving the wine a refreshing light touch and with a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2021 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 summer 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, seared tuna steak served with a seasoned summer salad or just with thick slices of chilled watermelon - *enjoy.*

***An appealing, classic dry Spanish rosé wine, with a flamboyant personality.***

