

# MC Marqués de Cáceres

## GAUDIUM 2020

D.O.Ca. RIOJA



19  70  
BODEGAS MARQUÉS  
DE CÁCERES

### 2020 VINTAGE:

Slightly warm year, with accumulated rainfall slightly above the historical average. After the beginning of the year alternated cold and humid periods with dry and warm ones, a warm and humid interval began at budbreak and lasted until the beginning of June. From then on, dry and warm weather prevailed, with storms and occasional showers in mid-July and August. The months from September to November tended to be cool and dry, allowing the harvest date to be modulated according to the ripeness of the grapes.

### SOIL:

Clayey-limestone soils on limestone rock. Steep ravines that are only used for the cultivation of small vineyards.

### VINEYARD & YIELDS:

Small old vines over 70 years old, some of them pre-phyloxera vines over 100 years old. Yields of less than 1 kg of grapes per plant. Plots are staggered at various altitudes, ranging between 400 and 650 m in Rioja Alta and in terraces up to 740 m in Rioja Alavesa.

### CLIMATE CONDITIONS:

Atlantic, temperate, with marked seasons.

### HARVESTING:

The grapes are hand-picked in 15 kg boxes, in small batches according to each small vineyard. The grapes are cooled in cold chambers for a few hours and then carefully sorted by hand cluster by cluster on a sorting table.

### VINIFICATION:

Gravity vatting, no pumping over. Slow whole-grain alcoholic fermentation in small stainless steel tanks and wooden vats with indigenous yeast. Prolonged maceration, but avoiding over-extraction. Malo-lactic fermentation in French oak barrels. All movements by gravity and with the utmost care.

### AGING:

18 months minimum in new barrels of fine-grained and extra-fine French oak, selected from the best forests, finished with a respectful medium toasting. In this vintage, 127 new French oak barrels were used. Aging in bottle is 2 years minimum before the launch date.

### TASTING NOTES:

Its dense burgundy colour is tinted with dark glints revealing the intense, complex and deep character of this great wine. We discover a multitude of layered sensations on the nose that evolve throughout the tasting. Its aromas unveil an underlying balsamic background with ripe black fruit, subtle spicy and creamy notes enhanced by touches of black pepper. On the palate the wine is full-bodied and elegant, showing ample, round tannins which give a pleasant sensation whilst the finish is lengthy and lasting. Its tannic essence is the result of singular parcels of land, well-ripened grapes and a meticulous, handcrafted vinification process. Thus the harmonious combination of power and finesse. Enjoy the wine with each sip, there are numerous sensations treasured in this Gaudium. An experience for all sensibilities. A grand wine of distinctive style and elegance.

ALCOHOL CONTENT: 14% Vol.

SERVE AT: 15°C (59°F)

### GRAPE VARIETY:

Tempranillo.

### WINEMAKERS, TRADITIONAL RANGE WINES:

Fernando Costa, Emilio González & Manuel Iribarnegaray

