



Marqués
de Cáceres

GRAN RESERVA 2014

D.O.Ca. RIOJA

A choice, classic style wine only produced from the best vintages.



VINEYARDS AND YIELDS:

Remarkable selection of old vines from Rioja Alta and Rioja Alavesa, aged between 65 and 85 years old. Meager yields of between 3,000 and 4,500 kg/ha. Due to the age and limited vigor of the vines. It is produced mainly with Tempranillo grapes from vineyards planted at different altitudes in Cenicero, Elciego, and Laguardia. This vintage is blended with small quantities of red Garnacha and Graciano grapes. The red Garnacha grapes come exclusively from vineyards in Rioja Alta, located in Cenicero and Nájera, allowing us to achieve finesse, freshness, and structure. The Graciano is primarily harvested in Elciego, where we obtain the unique character of delicacy, “grace,” liveliness, and color.

SOIL:

Mainly clayey-calcareous, of shallow depth and very poor.

PREDOMINANT CLIMATE:

A warm, dry spring, which resulted in an advanced sprouting period. Calm and stormy start to the summer. Perfect ripening was achieved thanks to a drier end of the season in September and many hours of sunshine.

HARVEST:

100% manual harvest parcel by parcel. Phased according to the ideal conditions of each plot and variety.

VINIFICATION:

Bunches are destemmed with utmost care—alcoholic fermentation at a controlled temperature. Maceration with skins extended for 30 days to extract color, flavors, and tannic structure—malolactic fermentation in new French oak barrels or stainless steel tanks, subject to the batches of wine. Once malolactic fermentation is complete, all the wines are transferred to barrels and racked every six months.

AGING IN BARREL:

24 to 26 months, they depend on the origin of the vines and the types of barrels. New French oak barrels and second wine barrels.

AGING IN BOTTLE:

4 years minimum before release.

TASTING NOTES:

Intense color with a slightly brick-red border. Very complex bouquet of balsamic notes with delicate wood notes. Full-bodied palate with ripe plum and sweet spices over toasted flavors. It maintains the freshness of a subtle vividness that promises excellent aging potential—Flavorsome, rich with a lingering finish.

VINEYARD SURFACE:

Small old vines from areas of Rioja Alta and Rioja Alavesa.

WINE OENOLOGISTS:

Fernando Costa, Emilio Gonzalez & Manuel Iribaranegaray

VARIETIES:

85% Tempranillo, 8% Garnacha tinta, 7% Graciano

Serve at 17°C (63°F) - Alcohol content: 14% Vol.

