



# Marqués de Cáceres

## GAUDIUM

*Great red wine, exclusively produced in excellent vintages from very old vineyards.*

### GRAPE VARIETIES

100 % Tempranillo



2018

D.O.Ca. RIOJA



### ONEOLOGISTS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

### 2018 VINTAGE

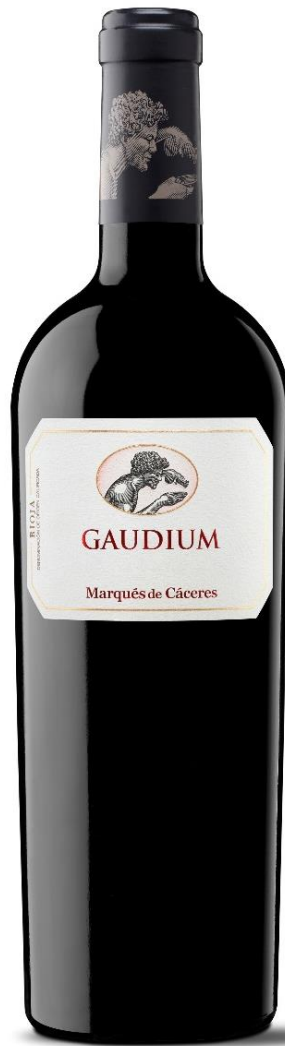
Abundant rainfall, especially before bud break, led to a good start to the phenological cycle with sufficient water reserves. In September, in the middle of ripening, there was a general rise in temperatures and sunshine, which ensured a complete and balanced ripening, giving rise to musts rich in sugars and polyphenolic structure. It was a difficult and demanding vintage in the vineyard, where a lot of work had to be done. It is in these small, very old vines that years like these naturally demonstrate the enormous qualitative potential they possess.

### VINEYARDS AND 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.

### GRAPE HARVEST

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.

### TERRAIN

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

### TOTAL TIME IN BARREL

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.

### REFINEMENT IN BARREL

2 years minimum before the launch date.

### DATE OF LAUNCH MARKET

August 2022

### NOTAS DE CATA



Intense burgundy colour, with dark highlights. On the nose it reveals depth, complexity, intensity and a spectrum of aromas that unfold in the glass. It leaves sensations of toasted and roasted notes which blend with luscious black fruit and complex spicy flavours. A powerful palate, where the elegance of smooth tannins, with toasted notes and enveloping fruit are harmoniously expressed. A signature wine of great character, whose distinctive elegance has earned its international acknowledgement for excellence.

**95** JAMES SUCKLING 2022

### LIMITED PRODUCTION

127 new french oak barrels.

Alcohol content: 14,5 vol %.

Serve 15°C.

Wine suitable for vegans

