

## Marques De Caceres, Excellens, Reserva, Rioja, Spain, Red, 75cl



Intense, vivid, dark red colour. Attractive bouquet of blackberries and blackcurrants with notes of cocoa and sweet spice. Pleasantly full in the mouth with a good tannic structure and rich fruit flavours. Smooth and rounded with a nice fleshy texture and good length.

Rating: Not Rated Yet

**Price**

19,88 €

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Producer [Marques De Caceres](#)

Description

### VINEYARDS & YIELDS

Vineyards selected exclusively in and around Cenicero (Rioja Alta), from high altitude vineyards (400-600m) where temperatures are cooler resulting in fresher wines. A selection of vineyards that are 35-40 years old on average.

Low yields of 28 HL/HA.

### SOIL

Mainly clay and limestone and some parcels with more iron-rich subsoils. These range from vineyards planted on gentle hillsides to those 'drooping' at the town's highest altitudes.

### HARVESTING

100% manual, parcel by parcel. This takes place as the grapes reach maturity, which means having to return to some of the vineyards several

times depending on the exposure of the vine-stocks and the exact altitude at which these are planted.

#### PREDOMINANT CLIMATE

Mild Atlantic climate with marked seasons and cooler temperatures, especially for those vineyards located at the highest altitudes.

#### VINIFICATION

The grapes are de-stemmed and crushed. Alcoholic fermentation at controlled temperatures, starting off at 10°C to reach 28°C. Prolonged alcoholic maceration with the skins up to 25 days to extract more colour, aromas and tannic structure. Malolactic fermentation in stainless-steel tanks. Once this process has finalised, the wines are put into barrels for ageing with racking every 6 months.

#### TOTAL TIME IN BARREL

22-24 months in medium-toasted French oak barrels, split equally between brand new barrels and 2-3 year-old barrels.

#### AGEING IN BOTTLE

2 years minimum before release.

#### TASTING NOTES

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Serve at 16- 17°C. ABV 14,5%.