Marques de Caceres

Reserva 2019



75cl SIZE 2019 VINTAGE

14.5% ABV

GRAPE VARIETIES Tempranillo (85%),

Garnacha (10%), Graciano (5%)

CLOSURE Natural Cork

M1106119 **SKU CODE**

Red, Warm and Spicy **EXPRESSION**

COUNTRY Spain REGION Rioja **ALLERGENS**

Sulphur

SUITABLE FOR Vegans, Vegetarians

Natural Cork **CLOSURE**

3.65

TOTAL ACIDITY 5.2g/l Tartaric

RESIDUAL SUGAR 2.13g/l

M1106119 SKU







SPAIN



RIOJA



TASTING NOTE

A dark ruby shade with an intense, complex nose of ripe black fruit, coconut, and mocha notes, layered with oak and balsamic hints. The palate is full-bodied with mellow tannins, subtle spice, and a touch of eucalyptus, showcasing rich fruit and a strong sense of origin.

VITICULTURE

Fundamentally clayey-limestone. Plots in Rioja Alta with ferrous subsoil and Rioja Alavesa with limestone origin. Selection of old vineyards from Rioja Alta and Rioja Alavesa. Low yields, less than 5,000 kg/ha. Harvesting by hand, meticulously deciding the optimum harvesting time for each plot and each variety.

FOOD MATCHING

Pork, veal, beef and poultry, semi cured and cured cheeses, roasted fish and roasted vegetables.