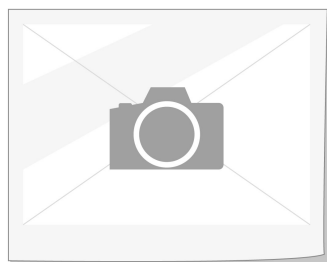


2020 Marques de Caceres, Gaudium Reserva



Code M2626120	Practice Yes
Product STILL	Acidity 5 g/L
Style Red, Richly Textured and Full-Bodied	Residual Sugar 1.6 g/L
pH Level 3.77	Organic No
ABV 14.00 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	

Country: Spain

Region: Rioja

Grapes: Grape Tempranillo 100

Tasting Note:

Very dark ruby-red colour with shiny glints. Notable for its intense, complexity and depth Brimming with layers of rich fruit, subtle minerals along with the depth of its distinctive character. ripe black plums, touches of thyme as well as balsamic notes that enrich the overall finish. a full-bodied flavour A lengthy and refined finish of great complexity. This wine offers a range of rich notes, in keeping to the sensations captured by its aromas.

Winemaking:

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. 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, 125 new French oak barrels were used. 2 years minimum before the launch date.

Vineyard :

Clayey-limestone soils on limestone rock. Steep ravines that are only used for the cultivation of small vineyards. Small old vines over 70 years old, some of them pre-phylloxera 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. 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.

Food matching:

Pork, veal, beef and poultry, Cured cheeses, rich pasta and stews.

Unique Selling Point:

A superb wine, the most awarded from our winery, only released on selected vintages. Not surprisingly, Gaudium signifies joy, satisfaction, pleasure of the senses, the very same ones it treasures following the pampering involved in its artisanal production. An absolute gem to be enjoyed by every wine lover.



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