

Marqués de Cáceres

Gran Reserva 2005

85%
Tempranillo



15% graciano
& garnacha tinta



The grapes are selected from old vineyards that are well exposed to the sun with low yields, resulting in greater concentration.



Dense, deep ruby red colour. On the nose, intense aromas of ripe fruits of the forest and Morello cherries blend with slightly toasted vanillin notes. Fresh, full and fleshy in the mouth, this wine delivers superb tannins that highlight its structure and complexity. A Gran Reserva with an impressive personality that comes through on tasting: richness, body, elegance and intense, long-lasting, balanced flavours to delight the palate.



A wet autumn and a dry winter led on to abundant snow-falls in January, February & March. The vines budded during the second fortnight in April with good quantities of grapes. May was a dry month with temperatures alternating from cool to warm and the vines flowered early in June after which temperatures were unusually high causing coulure and fluctuations in the amount of grapes on the vines. This resulted in smaller size berries and less compact bunches, favouring maturation. Rainfall during the summer months was well below average and this limited the size of the harvest, which ripened earlier than usual due to the a very dry summer and mild temperatures.



Our Gran Reserva wines are only produced from vintages classed as “excellent” or “very good”. Depending on the vintage, these fine wines are aged in premium quality oak barrels from central France for 26 months, followed by as much as 3 years minimum in bottle. Our Gran Reservas are, therefore, vinified in such a way that their fruit and freshness acquire a unique complexity through ageing.



An ideal wine to accompany game dishes in sauce or ragout, lamb or beef with spices (roast, stewed or grilled), and mature or blue cheese. Serve between 16-18°C.

