

# Marqués de Cáceres

Reserva 2009

85%  
Tempranillo



15% graciano  
& garnacha tinta



The grapes are selected from vineyards that are well exposed to the sun, with a considerable proportion of older vines that produce lower yields, resulting in greater concentration.



Blessed by the superb 2009 harvest, this wine has a dark, dense colour. Intense, complex bouquet that confirms its ageing in quality oak: powerful aromas of blackberries and blackcurrants with a depth of toasted notes that blend with very fine oak. Pleasantly full on tasting with concentrated flavours. Clearly a wine of character and structure but with a nice, fleshy texture. Classy and elegant with good potential for ageing.



Very severe winter with low temperatures and abundant snowfalls. Spring was dry and sunny causing the vines to flower earlier than usual, followed by unusually dry summer with very little rainfall, lots of sunshine and pleasant temperatures. This favoured the vines that were perfectly healthy with abundant vegetation due to the reserves of water accumulated during the winter and the grapes matured superbly.



Just like our Gran Reserva wines, the Reservas are only produced from vintages classed as “excellent” or “very good”. The Reservas are matured for 20 months in oak barrels from central France and for 18-24 months or more in bottle, depending on the date of release.



A splendid bottle to marry with savoury fish dishes such as fresh tuna in spicy tomato sauce, refined delicatessen products (chorizo, salami), all kinds of beef (roasted, stewed or grilled), foie gras, duck, partridge, game and mature cheese. Serve between 16-18°C.

