

# Marques de Caceres

## Reserva 2019



RED STILL WINE



SPAIN



RIOJA



SUITABLE  
FOR VEGANS

### 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.

|                 |  |
|-----------------|--|
| SIZE            | 75cl   |
| VINTAGE         | 2019   |
| ABV             | 14.5%  |
| GRAPE VARIETIES | Tempranillo (85%),<br>Garnacha (10%),<br>Graciano (5%) |
| CLOSURE         | Natural Cork   |
| SKU CODE        | M1106119   |
| EXPRESSION      | Red, Warm and Spicy                                    |
| COUNTRY         | Spain  |
| REGION          | Rioja  |
| ALLERGENS       | Sulphur  |
| SUITABLE FOR    | Vegans, Vegetarians                                    |
| CLOSURE         | Natural Cork   |
| PH              | 3.65   |
| TOTAL ACIDITY   | 5.2g/l Tartaric  |
| RESIDUAL SUGAR  | 2.13g/l  |
| SKU             | M1106119   |