



FLAMENCO → SPAIN — GOURMET CORNER

○ Marqués de Cáceres Great Reserve - Rioja



19.50 €
25.26 USD

Rioja is the most prestigious zone of vines and whose reputation, based on the high quality and peculiar personality of its wines, has been precursory ambassador of the Spanish wines on the most of the world-wide markets. Marqués de Cáceres Great Reserve 1998. The wine coming from the Rioja, is a wine of high quality and recognized prestige. Of distinguished aroma, soft and generous in the mouth, it has been aged in barrel of oak and long sharpened in bottle to obtain a great wine of exceptional quality.

Characteristics:

Crianza(Young wine):Great Reserve

Year:1998

Type of wine:Red

Denomination of Origin: Rioja, Described.

Type of grape: Tempranillo, Graciano, Garnacha

Qualification of the year: Very Good.



The tasting references of the wine

Dark, ruby red colour with just a touch of brick red on the rim. Complex bouquet that several refined balsamic notes of roasted coffee and a depth of plums.

Complex flavours in the mouth with a touch of spice and firm tannins that enrich this wine's structure and potential for development.

a fine accompaniment to any dish especially grilled meats, game, cheeses and foie gras.

Other characteristics of this wine:

Capacity of bottle: 75 CL

Alcoholic graduation: 12,5°

Temperature on watch: Between 16 and 18°C

The Oenologist's advice.

After traveling, the wine needs to rest like minimum 48 hours, before arriving at the table. To conserve the wine bottles in a fresh place between 14°C and 18°C, fallen down and without abrupt changes of temperature. Taste the wines to a temperature between 16° and 18°C, praising/pouring off them if necessary.