

GAUDIUM

Marqués de Cáceres
Gaudium 2008

5% Graciano
95% Tempranillo



This select wine is made from grapes grown in old vineyards, located in unique areas that are well exposed to the sun, with very limited yields.



Dark, dense deep ruby red colour. Intense and complex bouquet with lively aromas that add a touch of finesse. Notes of blackberries and blackcurrants open out in the mouth where fleshy, long-lasting flavours are swathed in rich, smooth tannins. Made from grapes grown in old vineyards, this wine's character comes through elegantly and conveys in full the many virtues of these unique parcels of land. Superb class.



Unusually dry and sunny weather with mild temperatures during the autumn and winter seasons and very little snow until the first week of March. Springtime was very wet and this favoured vegetation but caused the vines to flower in unfavourable conditions, resulting in irregularities in the setting of the berries and reducing the volume of the harvest. The grapes matured later than usual obliging us to harvest on a selective basis throughout the month of October.



The greatest care is taken during vinification to extract the singular character of each vineyard, after which this wine is aged in brand new French oak barrels for 16-20 months. The ageing process is completed with 24 months minimum in bottle during which Gaudium acquires its elegant style.



Choose GAUDIUM for a special occasion. It will complement all kinds of quality meats, grilled, roasted or served in sauce, especially suckling pig, roast kid, beef fillet or Iberian style pork. A perfect match for foie gras, light game dishes and cheese (strong or medium-matured). Serve at 16-18°C.

