

History of Rioja

The constant concern of this region for wine is historical. In 1635, the Mayor of Logroño banned carriages from passing along the roads next to cellars “for fear that the vibration from these vehicles might affect the juice and the ageing of our precious wines”

The first document to make reference to the safeguarding of quality and guarantee of Rioja wines dates from the year 1650, although already in 1102, King Sancho of Navarra had legally recognised our prestigious wines. In 1787 the Real Sociedad Económica de Cosecheros de Rioja (Royal Economic Society of Rioja Winegrowers) was established with the aim of encouraging the cultivation of vines, wine production and its commercial development.

Then, in the twentieth century, in 1902, a Royal Decree was enacted defining the “origin” applicable to Rioja wines. In 1926 the creation of the Consejo Regulador (Control Board) was decreed. Its mission was to define the boundaries of the designated region of origin of “Rioja” wines, supervise the issue of the “seal of approval”, and to recommend the legal measures to be taken against usurpers and forgers of the “Rioja” name. However, it was not until 1945 that this body attained its legal structure

The wine producing region of Rioja is situated in the Ebro valley. Its northern border is determined by the Sierra de Cantabria mountain range, and in the south by Sierra de la Demanda, and the resulting conditions create a very privileged environment for vineyards.

The 57,000 hectares of vines which currently make up the region of the Denominación de Origen Calificada Rioja are located in three Autonomous Communities, La Rioja, the Basque Country and Navarra. Their average annual yield is 250 million litres, 85% of which is red wine, with the rest whites or rosés.

RIOJA ALTA has a CLIMATIC INFLUENCE from the Atlantic.
CHARACTERISTICS OF THE WINES Medium alcohol content.

- Full-bodied with high total acidity
- Suitable for aging in casks

RIOJA ALAVESA shares the CLIMATE of both Atlantic and the Mediterranean
CHARACTERISTICS OF THE WINES Red wines with average alcohol content & acidity

- Ready for drinking and also for aging in casks.

RIOJA BAJA has a CLIMATIC INFLUENCE from the Mediterranean.
CHARACTERISTICS OF THE WINES - Reds and rosés with higher alcohol content & extract

There are THREE TYPES OF SOIL suitable for growing vines in Rioja:
Chalky clay, Ferrous clay and Alluvial

Ageing in oak:

- Crianza - 12 months oak, 12 months bottle released, 3 year release
- Reserva - 12 months oak, 12 months bottle released, 3 year release
- Gran Reserva - 24 months oak, 36 months bottle released, 5 year release

RED GRAPE VARIETIES
TEMPRANILLO
GARNACHA
MAZUELO
GRACIANO

WHITE GRAPE VARIETIES
VIURA
MALVASÍA
WHITE GARNACHA



presented by:



The White and Rose wines from Marqués de Cáceres

This innovative approach at Marqués de Cáceres comes through not only in its red wines but also in its White and Rosé wines. With a clear vision of the possibilities existing in the region and a desire for perfection, the Bodega has consolidated a range of white and rosé wines that have gained excellent appreciation amongst wine lovers worldwide. These are made with meticulous care in order to highlight the character of the grapes whilst conserving in full their aromas, freshness and fruit. A Crianza white wine and ANTEA complete the range of white wines. The latter is a white wine of exceptional quality that is fermented in brand new French oak barrels. This is a wine of remarkable personality and character, balancing to perfection the original aromas and flavours derived from the fruit, with a depth of richness and complexity acquired during its stay in select, top quality oak.

The Red wines from Marqués de Cáceres

Marqués de Cáceres has always considered that the quality of its red wines should “bring out in full the character of the grapes with a peaceful period in oak”. For this reason, the soil, the grape varieties, the vinification process and ageing in oak are the protagonists forming the basis that lends distinction to the wines and, at the same time, creates their distinctive personality.

Marqués de Cáceres offers a complete range of red wines whilst maintaining a perfect balance in the differentiation and rigorous selection of grapes for its various categories of wines. This involves a total respect for the intrinsic qualities of each variety and of each exceptional vineyard to highlight in full their personality and character. Likewise, the distinguishing characteristics of each harvest are conserved, thus avoiding any standardisation whatsoever in the wines produced.

The definition of the qualities CRIANZA, RESERVA and GRAN RESERVA, as well as its prestige wines of very limited production reflect a very personal style of vinification and ageing. These top of the range wines form part of the stronghold on which the prestige and singular personality of the bodega are based, enabling it to become the major ambassador of Spanish wines world-wide and one of the major players in the booming industry of quality wines throughout the world.

RED GRAPE VARIETIES of Rioja

TEMPRANILLO - A typical Spanish, early ripening (Tempranillo means ‘early’), the thick-skinned Tempranillo produces deep-coloured wines with not too much alcohol that can age without losing too much colour. The wines have a fruity taste and smell, with not much acidity and some of them have the taste and smell of spices and red fruits.

GARNACHA - A strong grape variety for red wine, that well supports extreme heat. The grape has a thin skin with little pigment in it, which makes it very suitable for rosé. The wines of the Garnacha are characterised by a very fruity, almost sweet taste. You will detect blackberry and some peppers.

MAZUELO - An extremely productive grape variety for red wine that buds late and therefore rarely suffers frost damage. It produces relatively tannic, quite acid wines with good colour that are mostly used in a blend with other grape varieties. It is also the third planted variety in Spain (Cariñena, Mazuelo).

GRACIANO - Red grape with a low yield, which produces highly prized wines. Young Graciano wines are very tannic, rough and tart, but develop superbly during ageing, both in cask and bottle. For this reason, these grapes are present in Gran Reservas from La Rioja.

WHITE GRAPE VARIETIES of Rioja

VIURA - In Spain, Macabeo is an important variety for the production of white wine. In Rioja this variety is called Viura. The wines have a good acidity and a smell of flowers. The wines lose their taste and fruitiness relatively easily and are at their best when consumed young.

MALVASIA - One of the oldest grape varieties for white wine. In France the name is Malvoisie. Today less and less fashionable, and therefore disappearing from most wine regions. We will still find it in several areas in Italy and on Sicily and Sardinia. In Spain in Rioja and Navara. In Portugal and Madeira. De wines are quite heavy and have a clear tone of nuts en the right acidity.

WHITE GARNACHA - Productive, relatively easy to grow grape variety for white wine with a lot of extract. The wine has a high natural alcohol content and only little acids.



presented by :

**CULINARY ARTS
CENTER®**



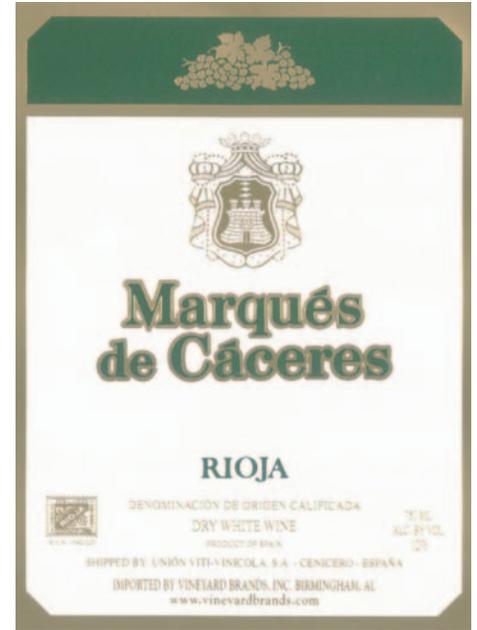
Marqués de Cáceres White 2004

GRAPES USED USED: 100% VIURA

DESCRIPTION OF MARQUES DE CACERES 2003 WHITE WHITE: Vivid, bright straw color with metallic highlights. Very intense bouquet combining charming notes of minerals, pears and white flowers. Deliciously rich in the mouth with a very pleasant acidity. Long-lasting flavors and good length. Young and very refreshing, this wine will delight your taste-buds.

PRODUCTION PRODUCTION: We have a separate vinification cellar for our white wines which, amongst other benefits, allows us to further control our very careful selection of grapes upon arrival and to carry out skin contact maceration. The must undergoes a slow process of fermentation in stainless steel tanks, at controlled temperatures (both day and night). The wine is later stabilised by refrigeration treatment before being bottled.

SERVING SUGGESTIONS SUGGESTIONS: An ideal wine for a light aperitif and a perfect accompaniment to fish and seafood. Serve at 46-50°F. This wine should be consumed within 21 months from the date of its vintage (i.e. before July 2005).



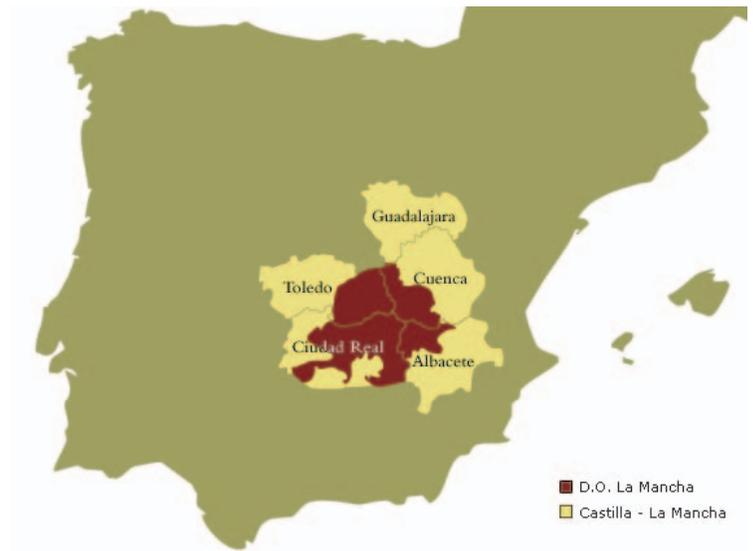
Pairing Thoughts: _____

CAMPO DE MONTALBAN CHEESE

(CAM-po day Mohn-tahl-BAHN)

This cheese is a blend of cow, sheep and goat's milk harvested in La Mancha. Aged 90 days, the texture and appearance are similar to Manchego yet the flavor exhibits characteristics of all three milks. Before 1985 this was considered a Manchego cheese. Campo de Montalban is rich and buttery and finishes with a perfect balance in your mouth.

It has a darker, more yellow and greasier body than Manchego, yet it has the same thatched and waxed rind.



presented by:



MARQUES DE CACERES ANTEA WHITE 2002

GRAPES USED

Mainly Viura, with a small percentage of Malvasia (Rioja's finest varieties for white wines).

DESCRIPTION OF ANTEA WHITE 2002: Vivid, brilliant straw color.

Fresh, fruity bouquet (apples, pears) highlighted by charming floral and mineral notes. Complex fruit flavors in the mouth sustained by a delicate touch of well-integrated oak. A splendid white wine of balanced character and refined elegance with a pleasant, long-lasting finish.

PRODUCTION

The must is fermented on its lees and then aged in new oak barrels produced by the finest coopers in central France. The wine is removed from the barrel once the discreet flavors of the oak have blended with the wine's delicious fruit.

SERVING SUGGESTIONS: An exquisite aperitif, this wine marries well with bisques, all kinds of fish dishes (in sauce, baked in pastry, grilled, soufflés), shellfish and lobster. It also complements rice and pasta dishes prepared with seafood.

Serve between 11-12°F.

Pairing Thoughts: _____



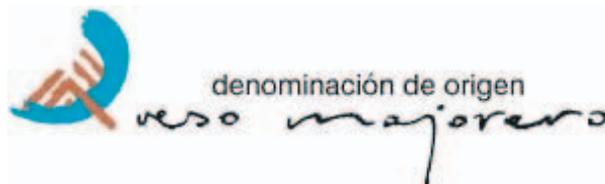
Majorero - A Canarian Deligh

Majorero is from teh Fuerteventura Island, located in the southeastern reaches of the Canary Island archipelago, a little more than 100km from Africa.

With its extensive golden sandy beaches and wide plains, caressed by the sun and trade winds, this important tourist destination is also a land with a farming tradition going back a thousand years. The goat cheeses produced on Fuerteventura are sought after not only in the archipelago but outside of the islands as well. Fundamental factors determining the quality of this cheese are the rich pastures from a land that is dry but pleasant, and the unsurpassable characteristics of the Majorera goat, a very adaptable rustic animal which produces a thick, aromatic and high-fat milk.

The rind is white, in the case of the young aired cheeses, and brownish beige in the aged, with a somewhat scratchy touch.

The interior is compact, but open, with eyes spread evenly, and a slightly gummy texture. The taste is acidic, a little piquant and buttery but not salty, and in the aged cheeses with an oil, paprika as well as a little toasted aroma produced by the gofio.



presented by:



CULINARY ARTS
CENTER®



MARQUES DE CACERES 2004 ROSÉ

GRAPES USED USED: 80% TEMPRANILLO 20% GARNACHA
selected from the highest slopes in Rioja Alta.

DESCRIPTION OF MARQUES DE CACERES 2004 ROSÉ: Attractive, bright, deep coral pink colour. Charming and refined bouquet combining notes of crushed red fruits and roses that penetrate on the nose. These sensations come through again in the mouth with full freshness, fruit and elegance.

PRODUCTION PRODUCTION: The grapes are macerated for several hours after which the must separates from the skins, oozing out to begin the slow process of alcoholic fermentation at low temperatures in stainless steel tanks. The wine is then stabilized by refrigeration treatment. This type of wine is not aged in oak.

SERVING SUGGESTIONS SUGGESTIONS: The perfect rosé for fish, pork and chicken. An excellent accompaniment to Mediterranean cuisine: vegetables sautéed in olive oil, paella, pasta, and lightly spiced dishes (thyme, laurel, oregano, etc.). It will even brighten up your table in the winter season! Discover this wine as an aperitif. Serve at 46-50°F. This wine should be consumed within 21 months from the date of its vintage (i.e. before July 2006).

Pairing Thoughts: _____



RONCAL - Labeled "Denominación de Origen Protegida" (D.O.P.)

Taste of the mountain - "The soul of the Valleys of the Pyrenees"

In the Navarra region of the Spanish Pyrenees, lies the Roncal Valley. Seven villages make up this valley and control the production and marketing of the first Spanish name-controlled cheese, Roncal. Record of this cheese's production dates back as far as the thirteenth century, when the citizens of these towns worked together to raise sheep and to tend horses and the forests of the Pyrenees. Each year they would herd their flocks up the mountains to the high pastures in the spring, and each fall they would lead them back down and take their products to market. Roncal is still a product of the fresh mountain air, and it still made from raw sheep's milk. It is ripened slowly over the course of several months to develop a rustic, nutty and olive flavor and a moist, smooth texture.

The traditional hand crafted methods of making Roncal cheese are jealously guarded family secrets, unwritten and handed down through the ages from one generation to the next.

Characteristics.

Type of milk: Navarre and Latxa sheep.

Aging period: Minimum 4 months. From cured to very old.

Shape: Cylindrical, usually with dark gray or straw-colored rind.

Flavor: Well-developed and structured, buttery with an aroma of straw, dried fruit and mushrooms



presented by:



MARQUES DE CACERES 2002 CRIANZA RED

GRAPES USED: 85% TEMPRANILLO, 15% GRACIANO & GARNACHA TINTA

DESCRIPTION OF MARQUES DE CACERES 2002 CRIANZA RED:

Attractive, deep garnet color. Very fresh bouquet of ripe red fruit with a delicate depth of oak that gently enfolds a few notes of spice. Full and intense in the mouth with a pleasant texture, nice body and rich flavors. Aging in barrel has resulted in soft and silky tannins that make this wine a pleasure to experience.

PRODUCTION: Crianza red wines are aged in oak barrels for 16 months and then in bottle for at least 14 months, depending on the date of release.

2002 VINTAGE - WEATHER CONDITIONS: The weather was atypical throughout the vegetative cycle of the vines. Winter was dry, which did not allow the soil to store adequate reserves of moisture. Certain days during December were very cold with night temperatures reaching as low as -14 and -15°C.

The vines budded irregularly; in certain and very limited areas this was affected by frost on 5th and 16th April and the vines didn't start off again until later, when the summer temperatures arrived.

The flowering in June was also variable depending on the grape varieties. As in other parts of the country, July and August weren't as sunny as usual. However, the vegetative cycle of the vines benefited from some rain at the end of August and from then on until 15th October, the sunshine favored the development of the vines and the harvest, allowing the grapes to be collected in very satisfactory conditions.

SERVING SUGGESTIONS: A fine accompaniment to any dish, especially roast, stewed or braised meats, as well as game, cheese and foie gras.



Cabra de Romero

Cabra al Romero (meaning "goat cheese with rosemary") is made with pasteurized milk and a non-animal coagulant. The wheels are pressed to make them more dense and dry and capable of some aging, then brined to season them, and aged for at least 30 days, with the rosemary applied about 20 days into the cure. The finished wheels weigh about 6 1/2 pounds.

A goats milk cheese from Jumilla, Spain. Made in the same style as Drunken Goat, this cheese has been aged and rubbed with Rosemary. A sweet, tangy cheese, with nuances of cream, earth and fresh cut herbs. The best way to enjoy this cheese is with a mineral driven, lean white or with a red that can stand up to a rack of lamb. Today, you must try it sliced on top of warm french bread, with a little layer of sun-dried tomato pesto.



presented by:

VIKING
CULINARY ARTS
CENTER®

**TASTE
NETWORK**
atlanta

MARQUÉS DE CÁCERES RESERVA 1998

GRAPES USED: 85% TEMPRANILLO, 15% GARNACHA TINTA and GRACIANO (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.

PRODUCTION: Just like our Gran Reserva wines, the Reservas are only produced from vintages classed as "excellent" or "very good". The Reservas are matured for 24-26 months in oak barrels from central France and for 2 years or more in bottle, depending on the date of release.

DESCRIPTION OF MARQUÉS DE CÁCERES RESERVA 1998: Dark, deep ruby color with just a hint of brick red on the edge. Intense bouquet with notes of black fruit and soft spice that mingle with a touch of refined oak. Fleshy and fruity in the mouth with complex and fresh flavours that rest on balanced, well-integrated tannins. Good length that highlights the wines elegance and finesse.

SERVING SUGGESTIONS: A fine accompaniment to any dish especially grilled meats, game, cheese and foie gras. Serve at 16-18°C. Release spring 2005



Manchego - The Cheese of Don Quixote

Manchego cheese is the most important and well-known sheep's milk cheese in Spain. The shape of this cheese is very characteristic and defined, due to the traditional use of esparto grass molds which imprints a zigzag pattern along the side of the cheese. The small wooden boards used for pressing the cheese also imprints the typical wheat ear pattern on the top and bottom. This rustic molds are used outside of La Mancha as well. Thus, there are other Spanish sheep's milk cheese with similar shape and markings, known commonly as "Manchego style" cheese.

The intense taste and crumbly texture make it perfect to eat it as is, with a slice of bread. As the focal point of Antipasto, Manchego can be served with olives, sun-dried tomatoes, crusty bread and a robust red wine (Rioja) or a dry sherry (Fino). It is equally enjoyable as a snack or dessert with fruit or fruit tarts.

The aromatic intensity of a Manzanilla wine makes it an excellent foil for this cheese. The result is a magnificent combination of aromas giving a new sensation of complexity and elegance. Each brings out the flavor of the other and the fresh aromas are reminiscent of flowers, nuts and lavender.

History:

Early Roman historians wrote about the live-stock farming in the peninsula, especially in "Acampo Espartario", the name given by Romans to the region of La Mancha. Muslims habited the area from VIII to XI centuries. They called it "Manyá", meaning "land without water". With time the name would transform into "Mangla" or "Mancla", and finally "Mancha" around the XIII century.



MARQUÉS DE CÁCERES GRAN RESERVA 1995

GRAPES USED: 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).

DESCRIPTION OF MARQUÉS DE CÁCERES GRAN RESERVA 1995:

Lovely cherry red color with brilliant highlights on the edge. Powerful bouquet that brings to mind balsamic herbal sensations, fresh fruit and refined toasted notes. Great personality in the mouth where good structure and intense flavors of blackberries and blueberries unfold robust but refined tannins. Very complex with the potential to continue to develop with full character. A superb wine.

AGEING: 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 26-28 months, followed by as much as 8/10 years in bottle. Our Gran Reservas are, therefore, vilified in such a way that their fruit and freshness acquire a unique complexity through aging.

SERVING VING SUGGESTIONS SUGGESTIONS: A fine accompaniment to any dish especially grilled meats, game, cheeses and foie gras. Serve at 60-65°F.

Released autumn 2004.

Cabrales - Blue from Asturias

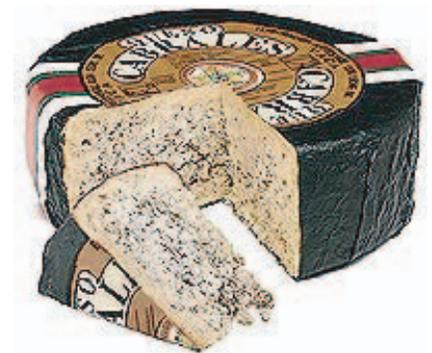
Cabrales cheese is produced only in the village of the same name and three villages of the Peñamellera Alta township, located on the northern spur of the Europa Peaks in eastern Asturias.

The resulting cheeses are cylindrical, weighting 4 to 8 lb. (2 to 4 Kg) a piece, originally wrapped in maple-tree leaves. Today a foil wrapping is added, with the logo and numbered as proof of origin. The rind is sticky, yellow, with an intense smell. The interior is compact, but very open, with lots of holes and blue veins. The taste is strong, although not as strong as the smell, slightly piquant, acid and creamy.

This is certainly the most well-known Spanish blue cheese due to the manner in which goat farmers jealously guard its origin and authenticity.

It is easily recognized by its foil wrapping with the Cabrales "Denominación de Origen" Regulatory Board logo. This organization is the only one authorized to monitor and authenticate the origin and quality of Cabrales cheese.

This cheese is produced in limited quantities, using traditional farmhouse methods, in small family-run dairies of the township. Raw milk, mainly cow's milk, is used to produce it. However, as most farmers keep mixed herds, blends with goat's and ewe's milks are used in the spring and summer.



presented by:

VIKING

**CULINARY ARTS
CENTER**

**TASTE
NETWORK
atlanta**