



CAPRASIA

BOBAL



VEGALFARO
VIÑEDOS & BODEGAS

VINTAGE 2014

Characterised by the dry conditions facing the goblet trained vines grown “en secano”, without irrigation and suffering almost until the stress threatens their survival. The sugar levels were considerable with low acidity and without doubt the wines had concentration. The white grapes would not have been forgiving without being at the optimum ripeness for harvesting but the fruit was healthy achieving correct phenolic maturity despite late summer rain and a cooler September.

GRAPE VARIETY

Bobal (100%). Vines grown both in goblet ‘bush vine’ with an age of over 55 from the Finca Alfaro vineyard at 700m altitude on soils of clay-limestone over gravel subsoil and sandy loam. The viticulture follows natural cultural practices with ecological certification and yields of 2.5kg per vine.

HARVEST

Harvesting from select “goblet” vines of low yield, carried out during the first week of October upon reaching the grapes optimum maturation.

WINEMAKING

We followed the “traditional methods” of wine making managing to extract the typicity of the Bobal variety. Stalk removal and gentle crush of the grapes with pre-fermentation at low temperature.

AGING

Malolactic fermentation in oak barrel, crianza during 14 months in European oak casks of 225litres (French-HungarianRomanian) with light & medium toast. Subsequently a portion of the wine was aged for 6 months in 150litre terracotta “ánforas”.

TASTING NOTES

Deep cherry red, pronounced, aromatic intensity predominating dark mature fruit and subtle toasted oak notes. Fresh on the palate with sweet, plentiful close-woven tannins, a muscular weighty body, inviting acidity and a persistent, glossy finish of dark fleshy damson & ripe black plums.

AWARDS & DISTINCTIONS

- 90 points Wine Spectator 2017
- 91 points 5 stars Guía Peñin 2017
- Gold Medal International Wine Guide Catavinum 2016
- Silver Medal Mundus Vini 2016

ANALYTICAL INFO.

Alc/Vol.: 14.32%
Total acidity: 5.01g g/l tartaric
Residual sugar: 2.55g/l
Free sulphur: 35.30mg/l
Service temperature: 16 C°

PRODUCTION

- 15,000 Bottles (type Bordeaux)
- 100 magnum