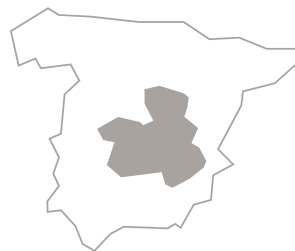


CAPA

Tempranillo
2022
VDT Castilla

Spanish character and passion. A powerful interpretation of a wine region with ancient traditions. Balanced, fresh and surprising.



VINEYARDS

Age of Vines

+30 year old bush vines

Yield

25 hl/ha.

Altitude

600 - 800 m.

Climate

Extreme continental with long hot summer

Vineyard

Head trained, spur bush vines on Spanish plateau

WINEMAKING

Blend

90% Tempranillo
10% Shiraz

Harvest

September - October

Winemaking

Cold Maceration

5°C/48h.

Fermentation

24-28°C/12-18 days

Ageing

4 months in 100% French Oak



Clear dark purple



Bramble fruits, blueberries & black cherries
Toasted oak & sweet spices
Hints of roasted coffee bean



Dry & full bodied
Firm but ripe tannins

Clear dark purple colour. Intense and pronounced aromas reminiscent of bramble fruits, blueberries and black cherries with toasted oak, sweet spices and hints of roasted coffee bean. On the palate it is dry, full bodied with firm but ripe tannins and a long finish.

Alcohol: 14 %
T. Acidity: 5.17 gr./l.
pH: 3.72
R. Sugar: 4.4 gr./l.
V. Acidity: 0.38 gr./l.

Gold 2022 Premios Baco
Gold 2019 Premios Baco