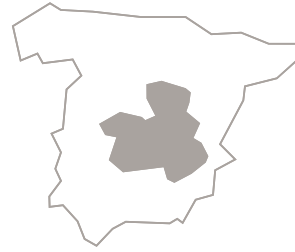


# CAPA

Vendimia Seleccionada  
2018  
VDT Castilla

This is our special selection of Tempranillo grapes harvested from vineyards that have provided us excellent harvests with outstanding quality. The wine is full bodied with intense aromas of wild berry fruits. In the mouth it reminisces to exotic spices, dark chocolate and roasted coffee beans.



## 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

100% Tempranillo

### Harvest

The second half of September

### Winemaking

Cold Maceration

5°C/48h.

Fermentation

24-28°C/12-18 days

### Ageing

6 months in 1-2 year old French oak barrels



Clear deep ruby-purple



Black cherries  
Blueberry jam



Light vanilla & delicate milk  
chocolate  
Roasted Java bean  
Dry & full-bodied

Clear deep ruby-purple colour.

Clean and distinguished aromas of black cherries and blueberry jam. These berry jam flavours attack the palate with juiciness getting smoothed out with light vanilla and delicate milk chocolate and roasted Java bean. On the palate the wine is dry, full-bodied with firm but ripe velvety tannins and a long finish.

Alcohol: 14 %  
T. Acidity: 5.11 gr./l.  
pH: 3.65  
R. Sugar: 2.2 gr./l.  
V. Acidity: 0.43 gr./l.

Gold 2017 Mundial de Tempranillos  
Gold 2017 Premios Baco