



CAPRASIA

D.O. Utiel - Requena

Caprasia in Iberian meant "the land of the goats." The Caprasia brand pays tribute to a time when wild goats ran free and the native Iberian people practiced viticulture between the Sierra Cabrillas mountains and the Cabriel river. Our Caprasia wines are sourced from the Finca Alfaro estate in the Utiel-Requena growing region. Located between 70 and 90 kilometers inland from the Mediterranean Sea, the appellation is an ideal habitat for the vine due to the diversity of its soils and site orientations, and its high elevations up to 900 meters above sea level. Not far from the Finca Alfaro winery, our 100-year-old Casa Capote family villa houses further vineyard plantings, along with a working horse farm. Horses have been a lifetime passion for winery co-founder Andres Valiente, as emblemized in the winery's logo.



2018 CAPRASIA BOBAL-MERLOT



TERROIR

The old-vine Bobal and Merlot vineyards on our Finca Casa Alfaro estate have an age of 65-years-old and 30-years-old respectively, and are trained with a combination of both "gobelet" and trellising. Situated at an elevation of 700 meters (2,300 feet), the vineyards have a clay-limestone soil composition with a subsoil of gravel and sandy loam. Our viticulture follows practices that are natural and traditional in nature. Consequently, yields are less than 3.5 kilos per vine. Bodegas Vegalfaro receives ecological certification from the E.U. for this wine.

WINEMAKING

The most outstanding characteristic of this year's harvest was the so-called "delay". In addition, the rain has brought fond memories of prior times when it often rained during harvest. The grape maturation was moderately slower bringing in slightly lower sugar loadings than previous years. We are very grateful for this as it has captured the essence of our wines, giving them a good acidic flavor and providing a fresh sensation. We followed traditional methods of winemaking to maximize varietal typicity and terroir expressiveness from both grape varieties in this elegant blend. These practices included stalk removal, a gentle crush of the grapes, pre-fermentation at low temperature and malolactic fermentation in European oak casks.

TASTING NOTES

Ruby red in color with good intensity of red-fruit aromas and subtle toasted notes. Medium-bodied, fresh and balanced on the palate, mature velvety tannins, fresh acidity and a moderate cherry/red berry finish.

Vine Age:

Bobal - 65 years
Merlot - 30 years

Elevation:

700 meters

Aspect / Slope:

North - south

Soil:

Mostly clay and limestone; subsoil of gravelly sand

Varietal Selection:

55% Bobal; 45% Merlot

Fermentation:

Pre-fermentation at low temperatures; malolactic fermentation in oak casks

Alcohol:

13.5%

Total Acidity:

4.63 g/l (tartaric)

Elevage:

3 months in new French and Hungarian oak barrels

Cases Produced:

5,000 (6 bottles)

Awards:

International Wine Awards 2018-Gold Medal
Decanter 2018 - 90 points
James Suckling 2017 - 90 points
D.O. Utiel-Requena 2017 - Best Oaked Wine
FEREVIN 2016 Int'l Wine Guide - Gold Medal



WWW.VEGALFARO.COM

Ctra. El Pontón-Utiel, Km. 3 · 46340 Requena (Valencia-Spain) | T. +34 962 320 680 | Tel. +34 644 391 989 | export@vegalfaro.com