



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.



2016 CAPRASIA BOBAL CRIANZA ÁNFORA



TERROIR

In Utiel-Requena, the Bobal grape is undisputed queen. Our old-vine Bobal vineyard was planted at Finca Alfaro more than 65 years ago and trained in the “*gobelet*” or “bush vine” method. Situated at an elevation of 700 meters (2,300 feet), the vineyard has 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 quite low at less than 2.5 kilos per vine. This wine receives organic certification per the EU’s strict requirements for Ecological Farming.

WINEMAKING

Pronounced drought conditions were the defining feature of the 2016 vintage. Though worrisome, this weather trend led to positive grape health since there was almost no rain in springtime to disrupt flowering. Fortunately, the summer heat never became too excessive, and the skins retained their fresh aromatics. Rain finally did arrive during midharvest, and although we were forced to delay picking of our later-maturing red varieties, the healthy condition of the grapes allowed them to survive the prolonged ripening period intact. We followed traditional methods of winemaking to maximize varietal typicity and terroir expressiveness, including stalk removal, a gentle crush of the grapes, pre-fermentation at low temperature. A portion of this wine was aged for 6 months in 150-liter terracotta amphora containers.

TASTING NOTES

Deep cherry red, pronounced, aromatic intensity predominant dark mature fruit and subtle toasted-oak notes. Very 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 and ripe black plums.

Vine Age:
65 years

Elevation:
700 meters

Aspect / Slope:
North - south

Soil:
Mostly clay and limestone; subsoil of gravelly sand

Varietal Selection:
100% Bobal

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

Alcohol:
14.5%

Total Acidity:
5.33 g/l (tartaric)

Elveage:
14 months in French and Hungarian oak barrels; portion of wine spends 6 months in 150-liter terracotta amphora

Cases Produced:
3,000 (6 bottles)

Awards:
Guía Peñín 2020 - 92 points
James Suckling 2019 - 91 points
Decanter Commended Wine 2019
Wine Spectator 2018 - 90 points
James Suckling 2018 - 91 points
International Wine Awards 2018 - Gold Medal
Wine Spectator 2017 - 90 points
Decanter Commended wine 2017



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