



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 CHARDONNAY-MACABEO



TERROIR

This elegant blend from Chardonnay and Macabeo grapes was sourced from a trellis-trained vineyard situated at the highest part of the valley on our Finca Casa Alfaro estate. Located at an elevation of 700 meters above sea level (about 2,300 feet), the vineyard has a clay-limestone soil composition with a subsoil of gravel and sandy loam. Our viticulture follows natural and traditional practices.

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. Harvesting took place in selected vineyard parcels with low yields in August, once the grapes reached their optimum maturation. A cold pre-maceration with the free-run must or "mosto flor" was followed by low-temperature fermentation and finished in French oak barrels with "bâttonage" of the fine lees.

TASTING NOTES

Brilliant straw yellow color. Pronounced aromatic intensity and expression with notes of tropical fruit, white flowers and subtle, smoky complexity, beautifully integrated. Smooth, silky with refreshing acidity and good length.

Vine Age:

Chardonnay - 35 years

Macabeo - 50 years

Elevation:

700 meters

Aspect / Slope:

North - south

Soil:

Mostly clay and limestone; subsoil of gravelly sand

Varietal Selection:

55% Chardonnay; 45% Macabeo

Fermentation:

Cold pre-fermentation with the free must; low temperature fermentation; finished in oak cask

Alcohol:

12.5%

Total Acidity:

5.64 g/l (tartaric)

Elevage:

French oak barrels; bâtonnage on fine lees

Cases Produced:

2,500 (6 bottles)



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