



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.

CAPRASIA BOBAL ÁNFORA

VINEYARDS

Situated at an altitude of 680m in the Vega del Río Magro, this wine comes from a plot of red loamy clay soil adjoining the bodega and another small plot of limestone. The entire Bobal plantation is grown in the traditional bush vine style comprised of old vines with an average age of 85 years.

PRODUCTION

The Bobal grapes of each plot are harvested by hand and vinified separately using indigenous yeasts at a controlled temperature of max. 28C in stainless steel vats. Gentle remontage by pump overs is practiced and grape skin breakup by pigeage, followed by maceration on the skins of 20 days. The wine is then aged for 14 months in previously used white and red wine French barriques of 225l and clay amphora of 150l. The wine is aged a further 6 months in bottle prior to sale with our goal to respect the Bobal grape varieties character but also achieve a finer and lighter Bobal wine style.

TASTING NOTES

A deep ruby color with notable stained tears, clear and bright. A pronounced nose of mature black fruit- cherry /damson and earthy nuance, typical of the variety and time in amphora, complimented by subtle toast and spice from aging in barrels previously used for white wine. Fresh and lively on the palate with abundant sweet soft tannins, notable structure and body with good acidity providing a long, black plummy fruit finish.

VINEYARD AGE

85 years

VARIETY

100% Bobal

SOILS

Soils mainly clay with gravel subsoil and limestone outcrops.

ANALYTICS

Alc. vol: 14 - 15%

Acidity total: 5.5 - 6.,5 gr/l

So2 total: 60 - 80 gr/l

SERVICE & PAIRING

Temperature: 14º- 16º.

Pairing: blue fish, poultry, casseroles/stews, beef, braised lamb, game and cured cheeses.

DRINK WINDOW

Now or hold up to 8 years after harvest.

AWARDS & DISTINCTIONS

Guía Peñín 2020 - 92 pts

James Suckling 2019 - 91 pts

Decanter 2019- Commended Wine

Wine Spectator 2018 - 90 pts

James Suckling 2018 - 91 pts

International Wine Awards 2018 - Gold medal

Best Crianza in blind tastings D.O. Utiel Requena 2017- 2020

Wine Spectator 2017- 90 pts



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