



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 ROBLE

VINEYARDS

Situated at an altitude of 680m in the Vega del Río Magro, the clay soils also yield sandstone, pebble and gravel outcrops. The Bobal is planted in the traditional bush vine and the Merlot trained double cordon, both adjoining the bodega.

PRODUCTION

The grape varieties are vinified separately and depending on the grape ripeness for the wine style chosen; the grapes arrive at the winery for de-stemming and a very light crush, prior to fermentation in stainless steel vats with indigenous yeasts. Temperature is controlled with max. 26C for normally 10-12 days with regular, short remontages. The wine remains on the skins for a few days after fermentation and then is decanted by gravity, the skins then pressed using a neumatic press at low pressure obtaining a small amount of press wine for blending. The wine is then aged for 4 months in 225l barrels of Med+ toast.

TASTING NOTES

A med ruby colour, clear and bright. On the nose a good intensity of ripe red fruit - red cherry, raspberry with underlying balsamic toasted notes. It's a medium body wine, fresh and balanced on the palate with smooth red buttery fruit and polished velvet tannins balanced by fresh acidity. A moderate finish of lingering red and black cherry fruit.



VINEYARD AGE

Bobal - 65 years

Merlot - 30 years

VARIETY

55% Bobal / 45% Merlot

SOILS

Mainly clay soils with stone and gravel subsoils.

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: appetizers, salads, embutidos/cured sausages, risotto/rice with poultry, pasta and vegetables, semi-cured and cured cheeses.

DRINK WINDOW

Now or hold up to 5 years after harvest.

AWARDS & DISTINCTIONS

International Wine Awards 2018 - Gold medal

Decanter 2018 - 90 pts

James Suckling 2017 - 90 pts

Best wine - Matured in barrel in blind tastings D.O. Utiel - Requena 2017

FEREVIN 2016 - Gold Medal



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