



**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 ROSÉ

### 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 destemming and then go directly to pneumatic pressing to obtain and capture the fresh aromas and pale pink colour. Fermentation takes approx. 25 days at temp. 14-16C in temperature controlled stainless steel vats leaving the wine in contact with the light lees for some days prior to clarification, filtration and bottling.

### TASTING NOTES

A pale salmon pink color, clear and brilliant, resulting from a minimum extraction of colour from the skins without maceration. Notes of wild strawberries and fresh red fruit salad, rose blossom and a light touch of sweet spice from a short time on the lees. Dry racy and alive on the palate with strawberry and raspberry fruit and a light creamy texture makes this wine balanced with a long clean finish.

### 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: 8° - 10°.

Pairing: appetizers, fresh salads, Asian dishes, paella, spicy dishes, blue cheeses and pastries.

### DRINK WINDOW

Now or hold up to 2 years after harvest.

### AWARDS & DISTINCTIONS

Verema 2015 - 93 pts



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