



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 WHITE 2023

### VINEYARDS

Situated at an altitude of 680m in the Vega del Río Magro, the clay soils also yield sandstone, pebble and gravel outcrops. The plots of Chardonnay and Macabeo are 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 the virgin must which is then clarified by chilling. Fermentation takes approx. 25 days at a temp. of 14-16C in temperature controlled stainless steel vats, leaving the Macabeo in contact with the lees for some days. This is latter blended with the Chardonnay which undergoes 4 months aging in new French oak barrels.

### TASTING NOTES

A pale straw lemon colour, clear and brilliant. A pronounced aromatic intensity on the nose of tropical fruit, white flowers and subtle smoke and toast from barrel aging that is well integrated. Smooth of medium body with richness of the oak adding weight and volume on the palate. Juicy ripe pineapple and tropical peach flavors, refreshing acidity and a persistent fruity finish.

### VINEYARD AGE

Macabeo - 35 years  
Chardonnay - 25 years

### VARIETY

75% Macabeo / 25% Chardonnay

### SOILS

Mainly clay soils with gravel subsoil.

### ANALITICS

Alc. vol: 13%  
Acidity total: 4,8 gr/l  
SO2 total: 97 mg/l

### SERVICE & PAIRING

Temperature: entre 9º y 12º.  
Pairing: appetizers, salads, smoked foods, fish and shellfish, pasta, noodles and seafood risotto/rice dishes, Asian dishes, delicate cheeses

### DRINK WINDOW

Now or hold up to 3 years after harvest.

### AWARDS & DISTINCTIONS

Ecoracimo 2019 - Gold Medal  
Ecoracimo 2023 – Grand Gold Medal



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