

LA CAPILLA

CRIANZA

2018

Ribera del Duero
DENOMINACIÓN DE ORIGEN

A Crianza of great personality an elegance

GRAPE VARIETIES

Tinta del País y 2% Merlot

VINEYARDS

Own vineyard of 60 Ha. Surrounding the bodega

LIMITED PRODUCTION

224 barrels

OENOLOGISTS

Rodrigo Miñón/ Manuel Iribarnegaray

COMERCIALISATION

January 2022

VINEYARDS

Our private vineyards, managed with the utmost care and respect for quality. Controlled production based on the vegetative development of each plot in Roa, La Horra and Anguix..

SOIL

Great variation of high quality terrain, mainly old, poor soils of tertiary origin, with low levels of organic matter. Sandy texture, with very good aeration and high drainage. Predominantly clayey sands, alternating with chalky layers of whitish appearance that provide elegance and finesse, as well as sandy clays with great nutrient retaining capacity.

2018 WEATHER CONDITIONS

A year of abundant rainfall especially during the winter and spring months, providing excellent water reserves that ensured a favourable vegetative cycle in the midst of a hot, dry summer.

Blossoming and budding were very good..



An adequate and well-balanced crop, together with an in-depth handling of the vegetation, allowed the grapes to ripen completely, resulting in a harvest that was slightly later than in normal years, but not by much..

HARVEST

Manual harvesting in small batches per plot. The short distance to the winery allows the grapes to be casked swiftly, without these warming up and the must oxidising.

VINIFICATION

Slow full-grain alcoholic fermentation in small stainless steel tanks with indigenous yeast. Prolonged maceration, but without over-extraction. Malolactic fermentation in French oak barrels. All processes are by gravity carried out with the utmost care. The principal fruity aromas are maintained whilst endeavouring to preserve the great depth of colour, typical of the area.

TOTAL TIME IN BARREL

14 months in fine-grained French oak barrels, one new and another 1 year old barrel in equal parts.

AGEING IN BOTTLE

Between 1,5 and 2 years before release date from the winery.

TASTING NOTES

Deep-coloured, glossy and velvety wine. Intense aromas, with hints of fruity freshness entwined with well integrated oak that combines with, but never masks the richness of the Tinta del País variety of the Ribera del Duero. It's fresh, vivacious and elegantly complex on the palate, with creamy nuances and fine toasted notes. Dense, smooth, enveloping polymerised tannins. Subtle and refined. Perfectly balanced to drink now and with the capacity to age in bottle for several years.



FINCA LA CAPILLA

www.fincalacapilla.com