

LA CAPILLA

VENDIMIA SELECCIONADA

2018

Ribera del Duero
DENOMINACIÓN DE ORIGEN

*Careful selection from the best
corners of our estate*

VARIETIES
100% Tinta del País

VINEYARDS
Our own 60-hectare estate, with different types of soils and ripening dates, with marked boundaries to the very last millimetre.

LIMITED PRODUCTION
7.865 bottles 75 cl. & 324 magnum

OENOLOGISTS
Rodrigo Miñón, Manuel Iribarregaray

MARKET LAUNCH
January 2022

VINEYARDS
Our own vineyards, located in the regions of Roa, La Horra and Anguix. A special selection of grapes from the best corners of the estate, in areas of very low production. Hand-grafted vines are planted with vine shoots chosen from older vines in the estate. Vineyards situated at between 820 and 865 m altitude.

SOILS
Interesting diversity of soils of excellent viticultural qualities. Predominantly older soils, of tertiary origin, poor and with limited levels of organic matter. A light sandy loam texture, with very good airing and drainage conditions. There are corners, or picones as they are called locally, of limey sands with whitish layers providing elegance and finesse.

2018 WEATHER CONDITIONS

A year of abundant rainfall in both winter and spring, providing optimum water reserves guaranteeing a successful vegetative season, combined with very healthy vineyards from the outset to the close of the harvest.

A dry summer, with high temperatures that at times caused slight drought in the vines. In those areas of high quality, deep soils it was less noticeable.

The harvest days were extremely favourable, typical of Ribera del Duero, with cold nights and very sunny days. There was a temperature variation of almost 17°C from night to day, and no rainfall.

HARVEST
Totally manual process, meticulously selecting the areas of the estate with the best vines, picking out cluster by cluster from each plant. Small crates of grapes are placed on a sorting table after a time in cold storage.

VINIFICATION
Deposited in small tanks without pumping, while preserving the origin of each small portion of the selected vineyard, then vinified separately until the end of the process. Slow whole grain fermentation using indigenous yeast. Lengthy maceration, while avoiding over-extraction. Malolactic fermentation in French oak barrels. All movements by gravity, undertaken with the utmost care.

TOTAL TIME IN BARREL
15 months in new and 1 year-old French oak barrels. All fine grain French oak.

AGEING IN BOTTLE
Nearly 2 years ageing in bottle prior to launch date.

TASTING NOTES
Rich colour in this intense, dark and ripe wine. Complex aromas of black fruit, Chinese ink, liquorice, spices and exotic wood. Harmonious and well-balanced. Initially powerful, but softened by ageing in the finest oak and long refinement in bottle. The result is an elegant, vibrant wine, smooth and well-structured wine. To be enjoyed now and very well suited for ageing over the coming decade.



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