

LA CAPILLA

VENDIMIA SELECCIONADA

2021

Ribera del Duero
DENOMINACIÓN DE ORIGEN

Careful selection from the best
corners of our estate

VARIETIES

99% Tinta del País + 1% Merlot

LIMITED PRODUCTION

13.777 bottles 75 cl. & 318 magnum

WINEMAKERS

Rodrigo Miñón, Manuel Iribarnegaray

MARKET RELEASE

2024

SERVING TEMPERATURE

16-18° C

ALCOHOL CONTENT

15,5% vol

VINEYARDS

Our own 60-hectare estate vineyards, located in the regions of Roa, La Horra and Anguix. Different types of soils and ripening dates, with marked boundaries to the very last millimetre. 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 ailing and drainage conditions. There are corners, or picones as they are called locally, of limey sands with whitish layers providing elegance and finesse.

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

16 months in new Bordeaux barrels and 1 wine of use. All fine grain French oak. The time required by the wine, the vintage, varies with each harvest, which is why it comes out with a generic vintage seal, not as a Reserva, as each year we respect what the grape, the wine, demands, not prefixed categories.

AGEING IN BOTTLE

More than 12 months ageing in bottle prior to launch date.

TASTING NOTES

Intense, dark, lively colour. A complex aroma of black fruits, Chinese ink, liquorice, spices and exotic wood. Well-balanced and elegant. Stylish, vibrant, unfussy yet well-structured. A predominant fruity character, with complimentary but not overpowering oak. A very long aftertaste on the palate. To be enjoyed now yet well suited for ageing over the next 10 years.



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