

LA CAPILLA

ÁNFORA ROSÉ

2023

Ribera del Duero
DENOMINACIÓN DE ORIGEN

GRAPE VARIETIES
100 % Tinta del País

VINEYARD

Own vineyards, with different types of soils and dates of maturation, carefully delimited.

LIMITED PRODUCTION

840 litres from a single amphora

OENOLOGIST

Manuel Iribarnegaray

LAUCH MARKET

july 2024

VINEYARDS

Our own vineyards on our estate, located in the municipalities of Roa, La Horra and Anguix. Special selection taken from the best corners of the estate, from areas of very low production. Plantation grafted by hand in the field, with vine shoots of selected plant material from old vines in the area. Vineyards located between 820 and 965 m altitude.

SOILS

Interesting heterogeneity of soils, of high viticultural value, predominantly old soils, of tertiary origin, poor and with low levels of organic matter. The soils are sandy-loam in texture, with very good aeration and drainage conditions. Corners, or picones as they are called locally, of silty sands on whitish limestone layers that provide elegance and finesse.

2023 VINTAGE

The 2023 vintage can be considered an 'oenological challenge', as it brought together both favourable conditions for making great wines and moments of rain and storms that raised fears of possible damage. The winter was not very rainy but with very cold minimum temperatures in the area (below -7°C). Budding was very good and growth in spring was well paced.

*Today's elegant reinterpretation of
the traditional wine of the past*



The summer was very dry, but the heavy rains in September were very hard work. Thanks to a drier, and at times excessively hot, October, the probable alcohol content, natural acidity and pH of the grapes were properly balanced, resulting in optimum quality.

HARVEST

Completely handpicked throughout the estate, meticulously searching for and selecting those areas that express different characteristics. Small crates of grapes are sorted on a sorting table after a period of time in cold storage.

VINIFICATION

Ancestral winemaking with modern technology. Gravity bleeding from the tank with the best selection of grapes from the estate. Minimal maceration so as not to overload the colour, but maintaining the fruity expression. Fermentation in a single earthenware amphora in order to achieve a greater fidelity and communion with the past. Slow, leisurely fermentation pace, without temperature jumps. Density is slowly lowered until fermentation is completely finished. It is then cooled and left for a few more days on its lees.

TOTAL TIME IN BARREL

To give it greater structure, complexity and originality, we let it rest for 4 months in new large French oak barrels, so that the wood accompanies but does not predominate. As a result, the brightness is affected, but the elegance, unctuousness and volume on the palate are greatly enhanced.

TASTING NOTES

This delicate Rosé plays with its pale pink colour, shades of onion skin to intonate airs of freshness and youth. A serious yet graceful bet, Anfora is powerful on the palate and rejoices with a raging freshness and exquisite finesse.

Its versatility is surprising. It is delicious served chilled, but when it reaches a temperature more typical of reds, it is a burst of intense aromas with an enveloping mouthfeel that gives a touch to any gastronomy.



FINCA LA GAPILLA

www.fincalacapilla.com