LA CAPILLA CRIANZA

2015

D.O. RIBERA DEL DUERO

An elegant Crianza that lives up to its origin.

THE VINEYARDS
Finca La Capilla has its own vineyards, managed with respect and a firm focus on quality. Production is controlled in keeping with the vegetative development of each parcel of vines in Roa, La Horra, and Anguix.

A meticulous selection of grapes, vine by vine, from the estate's very best spots, in zones of extremely low yields. The vine-plants are grafted by hand using vine shoots and vegetative substance adopted from old vines in the area.

THE SOIL
Great diversity of soil of very high viticultural value with a predominance of poor, age-old soils from the Tertiary period and very low levels of organic substance. Their loamy-sandy texture is ideal for aeration and drainage, especially the alternating layers of silty sands and whitish limestone that deliver elegance and finesse. There is also some sandy-clay soil with an excellent capacity to retain nutrients.

VINTAGE 2015 – WEATHER CONDITIONS
Dry and mild winter with considerable frost and some snow in February. A fresh but mild spring caused the vines to bud early. Fortunately, there were no adverse weather conditions to report and temperatures increased swiftly, the vegetative cycle developed very quickly and the vines flowered nicely. June was mild and fresh, whilst temperatures in July were extremely high, and August was mild with an occasional storm. These conditions provided for a good phenolic cycle allowing the grapes to change color and ripen gradually in harmony. Contrasting temperatures just before the harvest and high levels of solar radiation favored a very good maturation whilst appropriate yields enabled the integration of the tannins.

THE HARVEST
Manual harvesting, in small lots, parcel by parcel. The short distance to the Bodega allows for a swift transfer to the fermentation tanks with no warming of the grapes or oxidation of the must.

VINIFICATION PROCESS
Slow alcoholic fermentation of whole grapes in small-size, stainless-steel tanks with indigenous yeast. Prolonged maceration but avoiding excessive extraction. Malolactic fermentation in French oak barrels. All transfers are done under gravity with great care.

AGING IN BARREL
12 months in new and second use, fine grain French oak barrels (2/3) and new and second use American oak barrels (1/3).

AGING IN BOTTLE
2 years minimum before release.

TASTING NOTES
Vivid, deep color, glyceric and unctuous in the glass. Intense bouquet with notes of fresh fruit wrapped in refined oak that is well-integrated without overshadowing the character of the Tempranillo grapes grown in the Ribera del Duero. Fresh and lively on tasting with elegant complexity, creamy sensations, and refined toasted notes. Smooth but dense, mouth-filling tannins. Balanced for immediate consumption with the potential to develop in bottle for several years.