

LA CAPILLA

V E R D E J O

2018

—RUEDA—
DENOMINACIÓN DE ORIGEN

GRAPE VARIETIES

90% Verdejo & 10% Sauvignon Blanc

VINEYARDS

Old vines of low yields from the villages of Serrada and La Seca. The soil is very gravelly, which protects the roots of the vines from the extreme variations in temperature between day and night. These characteristics help to develop the vivacity and aromatic richness that single out this unique white wine.

WEATHER CONDITIONS 2018 VINTAGE

A wet year with abundant rainfall in winter and spring, which enabled the vines to survive a hot and dry summer and favored an ideal vegetative cycle.

AGING IN BOTTLE

This wine was bottled on July 19, 2019 and left to age for several months to develop its finesse and complexity.

VINIFICATION

The grapes were harvested at night from a meticulous selection of vineyard parcels. The vinification process commenced slowly with freshly picked grapes distributed between new French oak barrels of 225 and 500 liters, concrete egg-shaped vats of 1,700 litres and small-size stainless steel tanks.

Following this process in small-size containers, the wine was aged on its fine lees for approximately six months where it acquired fullness and a refined structure. Only the very best cuvées were selected for this unique white wine of limited production (2,840 bottles).

TASTING NOTES

Bright yellow straw color in the glass, reflecting its partial vinification in barrel. Rich and intense bouquet with traces of white peaches seasoned with hints of minerals and refined toasted notes that blend together in superb complexity. Deliciously full in the mouth where its delicate trace of roasted coffee beans surrounds its mature fruit with a depth of aniseed. Balanced with good length and a pleasant vivacity. A white wine of outstanding character.

