

LA CAPILLA CRIANZA

2016

D.O. RIBERA DEL DUERO

Great character and elegance.



THE VINEYARDS

From our own vineyards managed with the most excellent care and respect for the local environment. Controlled productions in keeping with the vegetative development of each plot in Roa, La Horra, and Anguix.

THE SOIL

Great assortment of soils of high viticultural value, with a predominance of poor, age-old soils from the Tertiary era, with low levels of organic matter. A light and sandy texture, ideal for airing and drainage. Silty sands predominate, alternating with whitish-looking limestone layers that provide elegance and finesse—also sandy clays with an excellent capacity to retain nutrients.

WEATHER CONDITIONS

A dry, harsh, and cold winter which is typical in this area. Spring was rainy but mild, allowing us to accumulate a good water reserve for the beginning of the cycle until well into summer.

The flowering and setting of the vines were excellent. The summer months brought almost no storms, and therefore there was a lack of water in some vineyards, but not in the areas of our property used to produce the Crianza. An adjusted and balanced production, together with exhaustive management of the vegetation, favored complete maturation. The harvest took place slightly later than in other years.

THE HARVEST

Manual harvesting, in small lots parcel by parcel. The short distance to the Bodega allows a quick transfer to the fermentation tanks, without any possibility of the grapes warming or oxidising of the must.

VINIFICATION PROCESS

Slow alcoholic fermentation of whole grapes in small stainless-steel tanks with indigenous yeast. Prolonged maceration but avoiding over-extractions. Malolactic fermentation in French oak barrels. All movements by gravity and with the utmost care, preserving the primary fruit aromas and fully maintaining the great depth of colour, typical of the area.



BLEND

100% Tinta del País

VINEYARDS

Own property of 45 hectares, which surrounds the wine cellar

LIMITED EDITION

180 Barrels

OENOLOGIST

Rodrigo Miñón



AGING IN BARREL

Fifteen months in fine-grained new French oak barrels, 50% are totally new and the other half are a year old.

AGING IN BOTTLE

Two years minimum before release.

TASTING NOTES

Deep colored wine with a high, glyceric, and unctuous layer in the glass. Intense bouquet, with sensations of fruity freshness wrapped in washed oak that complements well without masking the varietal fullness of the Tinta del País variety in the Ribera del Duero. Fresh, vivid, elegant complexity, with long-lasting creamy and toasted nuances on the palate. Enveloped and dense polymerized tannins. Subtle and elegant. Balanced enough to drink now but can be aged in the bottle for several years.

Market Launch: March 2020