



Caprasia White DO Utiel-Requena 2020

Bodegas Vegalfaro, Valencia, Spain

eCommerce # 26175 | 13.0% alc./vol. | \$18.10

Organic



A pale straw lemon colour, clear and brilliant. A pronounced aromatic intensity on the nose of tropical fruit, white flowers and subtle smoke and toast from barrel aging that is well integrated. Smooth of medium body with richness of the oak adding weight and volume on the palate. Juicy ripe pineapple and tropical peach flavours, refreshing acidity and a persistent fruity finish.

Caprasia in Iberian meant “the land of the goats,” and the Caprasia label bears tribute to a time when wild goats ran free and the region’s original winemaking pioneers practiced viticulture between the Sierra Cabrillas and the River Cabriel.

Terroir:

The Vegalfaro Winery is in La Plana de Requena-Utiel region of the Valencia province. 60 Ha of vineyards are divided into three very different vineyards by the quality of soil, the microclimate and the grape varieties. All plots, winery and winemaking facilities are **certified Organic**.

Caprasia wines are sourced from the Finca Alvaro estate in the Utiel-Requena growing region. Located ~80 km inland from the Mediterranean Sea, the appellation has diversity of its soils and site orientations, and its high elevations up to 900 m.



Vinification:

Vinified separately. Fermentation in stainless steel vats at controlled temperature ~15°C for ~25 days. Leaving the Macabeo in contact with the lees for some days. This is latter blended with the Chardonnay which undergoes 4 months aging in new French oak barrels.

Varieties: Chardonnay 55%, Macabeo 45%

Residual sugar: 1.21 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect accompaniment for appetizers, salads, smoked foods, fish and shellfish, pasta, noodles and seafood risotto/rice dishes, Asian dishes, delicate cheeses.

