

Servicing Star Markets Locally



## Caprasia Bobal DO Utiel-Requena 2018 Bodegas Vegalfaro, Valencia, Spain

eCommerce # 26177 | 14.5% alc./vol. | \$26.10





## Amphora aged

A deep ruby colour with notable stained tears, clear and bright. A pronounced nose of mature black fruit - cherry/damson and earthy nuance, typical of the variety and time in amphora, complimented by subtle toast and spice from aging in barrels previously used for white wine. Fresh and lively on the palate with abundant sweet soft tannins, notable structure and body with good acidity providing a long, black plummy fruit 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 located within the province of Valencia, in the region of La Plana de Requena-Utiel. 60 Ha of vineyards are divided into three very different vineyards due to the quality of soil, the microclimate and the grape varieties. All plots of land are certified Organic as well as is the winery and winemaking facilities. Caprasia Bobal DO Utiel-Requena produced from bobal vineyards on the Estate Casa Alfaro in selected plots of old vines ~55 y.o., where vines are vase in chalky clay soil with a gravel subsoil.





## Vinification:

Stalk removal and gentle crush of the grapes with pre-fermentation at low temperature. Malolactic fermentation in oak barrel, crianza during 14 months in European oak casks of 225 litres (French-Hungarian-Romanian) with light & medium toast. Subsequently a portion of the wine was aged for 6 months in 150 litre terracotta "ánforas".



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Variety: Bobal 100% Residual sugar: 2.89 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for blue fish, poultry, casseroles/stews, beef, braised lamb, game and cured cheeses.

Ecoracimo

**GOLD** 

Peñín Guide



BOBAL