

Representing Star Producers Globally,



Servicing Star Markets Locally



Caprasia Bobal DO Utiel-Requena 2016 Bodegas Vegalfaro, Valencia, Spain

eCommerce # 440130 | 14.5% alc./vol. | \$25.95 *subject to change

Organic



Amphora aged

"Deep, dark, smells of cooked mulberries and hot tar and pepper. Lots of black pepper on the palate and a warming, mouth-filling plethora of black fruit. Fullbodied, dramatic, edgy, delicious, crimped to the edge by dry, firm, no-nonsense tannins. Fresh and despite the heat of the alcohol on the back of the throatm very satisfying"

(Jancis Robinson on 2015 vintage, 2018)

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"**.

Variety: Bobal 100%

Residual sugar: 3.64 g/L

Serving suggestion and food pairing: Serve at 17°C. Perfect accompaniment for red meats dishes and mature cheese.

Decanter

James Suckling (15vntg)

Wine Spectator (15vntg)

Commended

91p

90p



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GUÍAPEÑÍN

Wine Spectator

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