



EL CAPRICH O
winery

EL CAPRICH O TEMPRANILLO

Reserve

Brand	El Capricho Tempranillo
Grapes	Tempranillo 100%
Origin	El Carmen
Soil	Sandstone and stony with good permeability.
Conduction	Medium trellis
Irrigation	Natural
Vinification	To obtain this Tempranillo we work with a yield of 6000 kg. per hectare which contributes to the varietal definition. The grapes are handpicked in small boxes of 18 kg. Then we select bunches and proceed to destemming them. The fermentation takes place in steel tanks for 8-10 days at controlled temperature of 26 °C. Following we make a long maceration of 18-20 days.
Aging	aged 12 months in American and French oak.
Alcohol	13% alc. Vol
Total acidity	3,8 g/lit.
Residual sugar	1,9 g/lit.
Tasting notes	Deep and bright red-ruby color. Beautiful and intense aromas of ripe red fruit, that reminds strawberries and raspberries with a delicate spice note. Its character and mineral profile is highlighted. Agile and friendly with persistent freshness that enhances and remembers their origins in Villa del Carmen.
Winemaker	Javier Alegresa

