



# CAPITEL 2014

**CLIMATIC YEAR** ■ The winter was relatively mild without hard frosts. Late April warm temperatures led to bud burst in early May. Early spring brought rain and warm temperature which allowed the growing season to start. Dry and hot summer. Some rain in September provided optimal conditions for grape ripening without losing its natural balance. Harvest started on September 22nd and finished on October 10th. It was a great year not only for the amount, but also for the quality of the grapes. The weather conditions allowed us to harvest slowly and to select each plot at its best ripening moment.



#### **wine storing**

Let the wine rest, for at least 48 hours after a long trip before serving it. Store wine on its side in a cool place (14°C-16°C), avoid sudden temperature changes. Tasting temperature: 12°C-14°C.

**GRAPE VARIETY** ■ 100% Verdejo Varietal, pre-phylloxera 100 year old vines, ungrafted root-stock. The grapes come from a sandy and slaty plot called "Cordel de las Merinas" located in Segovia. Certified Organic Farming (without synthetic fertilizers, herbicides or pesticides of any kind).

**WINEMAKING PROCESS** ■ The grapes are handpicked and carried to the winery in 15 kg crates. Once at the winery the grapes are thoroughly sorted on the conveyor belt. The grapes are whole-cluster pressed, non-destemmed in the traditional Burgundy style by means of a manual vertical press. Indigenous yeast fermentation.

Once the alcoholic fermentation is over, the wine ages on its lees for 10 months in French oak barrels (50% new -50% one wine) without racking. Partial malolactic fermentation in barrel. The wine was clarified in August and bottled one month later, September 2015.