



Capitel 2012

climatic year

The vintage 2012 is a vintage marked by a hot summer with little rainfall. Maturation suffered a slight advance forcing harvest to start in late September.

The winter was cold, with rains in the normal range and some snowy days. In March the temperatures climb began, reaching 20 degrees in April which made strains spout early. A frost in the first half of May reduced harvest significantly.

The hot and dry summer favored the advance in all phases of the cycle. Some rain at harvest did not influence the excellent sanitary quality of the grapes.

the grapes

100% Verdejo, centuries-old pre-phylloxera vineyards, ungrafted. The grapes come from a plot with sandy soils and outcrops of slate, in Nieva (Segovia), certified organically grown (without synthetic fertilizers, herbicides or pesticides of any kind).

the process

Manual harvest in boxes of 15 kg. Rigorous inspection on selection table. Whole bunches, without de-stemming and traditional Burgundian pressing in a vertical hand press with treading grapes. Fermentation with native yeasts. After alcoholic fermentation the wine remained without racking in French oak barrels -50% new and 50% of one wine- to complete an aging of ten months with "battonage" on its lees. Partial malolactic fermentation in barrel. In August the wine was clarified and bottled a month later, in September 2013.

