



# CAPITÁN GAONA

**D.O. Ca RIOJA**

**90% Tempranillo, 10% Garnacha**

**PRODUCTION:** 13,000 bottles.

**VINEYARDS:** Located on the slopes of the Sierra Cantabria, where there are terraces with shallow soils and little surface. The mountains protect the vines from the winter rigors coming from the north. The vines are between 40 and 60 years old and they have a productive density of 3x 1.2mtrs. The average production is 4,000 kg / h.

Vines are pruning in a traditional way. The arrangement of the vineyard is also traditional: goblet with three arms in form of a candelabra.

**WINEMAKING:** The harvest was made the third week of September as the climatic and environmental conditions made it advisable. Grapes were picked up into cases, which were immediately brought to the winery in order to protect them. Alcoholic fermentation takes place in a stainless steel tank. Maceration for 21 days.

The wine has remained in 600 l barrique made of French oak for 12 months.

**Alcohol:** 14,1

**Total acidity:** 5.02

**Sugar:** 1,8

**SO<sub>2</sub>:** 40mg/l

## **TASTING:**

Intense and bright cherry color. Fruity in the nose with fresh red fruits, mineral notes and subtle hints of sweet spices. In the mouth pleasant and glyceric, intense. It is long and fresh. Aftertaste leave an impression of fruit with notes of minerality.

