



CAPITEL 2015

CLIMATIC year ■ The 2015 growth cycle was pretty unusual with unseasonably warm temperatures in winter, very few frosts and scarce rainfall. This resulted in the first vegetative bleeding by the end of March. Rising temperatures and increased rainfall in April led to bud-break. Some frosts in the second fortnight of May affected the different parcels in different ways which resulted in low-yield but higher quality vintage. The scarce rainfall over the last months acoupled with the high temperatures throughout the whole growth cycle confirmed the low yield. Harvest took place between September 18 and October 9 as scheduled. Outstanding raw material quality and excellent sanitary conditions.



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 ■ 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 2016.