



# CAPRASIA

D.O. Cava

Caprasia in Iberian meant “the land of the goats”. The Caprasia brand pays tribute to a time when wild goats ran free and the native Iberian people practiced viticulture between the Sierra Cabrillas mountains and the Cabriel river. Our Caprasia wines are sourced from the Finca Alfaro estate in the Utiel-Requena growing region. Located between 70 and 90 kilometers inland from the Mediterranean Sea, the appellation is an ideal habitat for the vine due to the diversity of its soils and site orientations, and its high elevations up to 900 meters above sea level.

## CAPRASIA CAVA BRUT



### VINEYARDS

Situated at an altitude of 680m in the Vega del Río Magro, the clay soils also yield sandstone, pebble and gravel outcrops. The plots of Chardonnay and Macabeo are trained double cordon both adjoining the bodega.

### PRODUCTION

The grape varieties are vinified separately and depending on the grape ripeness for the wine style chosen; the grapes arrive at the winery for destemming and then go directly to pneumatic pressing to obtain the virgin must which is then clarified by chilling. Fermentation takes approx. 25 days at a temp. of 14-16C in temperature controlled stainless steel vats with the two dry wines blended to obtain the base coupage. The liqueur de tirage is then added with subsequent second fermentation and bottle aging of min. 12 months .

### TASTING NOTES

Clear, bright with a pale lemon colour, green highlights and abundant fine cascading bubbles. A pronounced bouquet of white flowers- jasmín/azahar over stone fruit notes of green apple and ripe pear complimented by light nuances of bakery and hay. Dry, crisp and pleasurable on the palate with flavours of mature green apple and small "limonera" pear. A creamy mousse of good persistence that emphasises the fineness of this vintage.

### VINEYARD AGE

Chardonnay - 35 years  
Macabeo - 25 years

### VARIETY

80% Macabeo / 20% Chardonnay

### SOILS

Mainly clay soils with limestone stone and pebble.

### ANALYTICS

Alc. vol: 11,5 - 12,5%  
Acidity total: 5.5 - 6.9 gr/l  
Sulfuroso total: 60 - 80 gr/l

### SERVICE & PAIRING

Temperature: 7º- 9º.  
Pairing: appetizers, grilled or steamed shellfish, risottos/rice dishes, fish, poultry and delicate cheeses.

### DRINK WINDOW

Now or hold up to 4 years after degorgement date.



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