

TEMPRANILLO

RESERVE COLLECTION

Brand	El Capricho Reserve
Grapes	Tempranillo 100%
Origin	El Carmen - Durazno - Uruguay
Vintage	2015
Soil	Sandstone and carbonate stone
Conduction	Medium trellis
Irrigation	Natural
Vinification	To obtain this Tempranillo we work with a yield of 6000 kgs per hectare which contributes to the varietal definition. The grapes are handpicked in small boxes of 18 kg. Then we select bunches and proceed to destemming them. The fermentation takes place in steel tanks for 8-10 days at controlled temperature of 26 °C. Following we make a long maceration of 18-20 days.
Aging	60% of the wine is aged 10 months in American and French barrels of 1st and 2nd use.
Alcohol	13,5%
Total acidity	3,8 g/lt.
Residual sugar	1,8 g/lt.
Tasting notes	Deep and bright red-ruby color. Beautiful and intense aromas of ripe red fruit, that reminds strawberries and raspberries with a delicate spice note. Its character and mineral profile is highlighted. Agile and friendly with persistent freshness that enhances and remembers their origins in Villa del Carmen.
Winemaker	Javier Alegresa

