



EL CAPRICH O
winery

EL CAPRICH O TANNAT

Reserve

Brand	El Capricho Tannat Reserve
Grapes	Tannat 100%
Origin	El Carmen
Soil	Sandstone and stony with good permeability.
Conduction	Medium trellis
Irrigation	Natural
Vinification	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 10-12 days at controlled temperature of 28 °C. Following we make a post-maceration of 25-30 days.
Aging	aged 12 months in American and French oak.
Alcohol	14 % alc. Vol
Total acidity	4,0 g/lt.
Residual sugar	1,9 g/lt.
Tasting notes	Dark and bright ruby colour with purple hues. Delicate aromas of ripe red and black fruit, combined with vanilla notes, chocolate and leather. Full-bodied, with a velvety and elegant texture of rounded but firm tannins. All with a persistent, memorable finish. Recommended to be paired with a roasted lamb or game meats.
Winemaker	Javier Alegresa

