

BRAND : PASOS DE LA CAPULA

WINE : SYRAH

D.O. : CASTILLA

The Pasos de la Capula brand is our most accessible range and these young, unoaked wines have been created for easy enjoyment. With stelvin screw-cap closures, the bottles are perfect for house wines and convenient to serve by the glass. The wines come from the largest winemaking region in the world, La Mancha. With low rain fall, hot days and cool nights, the 30 year plus vines are naturally low-yielding and produce wines of good concentration.

LOCATION

El Provencio - 701 m above sea level, 85km from Albacete and 180km from Madrid.

CLIMATE

A continental mediterranean climate with low rainfall, hot summers and cold winters.

SOIL TYPE

The soils are of sandy clay, poor in organic content and rich in limestone and chalk.

VINES

Syrah 100%.

ELABORATION

Natural levels of concentration mean that maceration times are kept to about 20 days. This leaves the wine with softer, sweeter tanins.

OAK

No ageing.

TASTING NOTE

Intense colouring giving off pepper and black fruit on the nose. Smokyness and black cherry on the pallet with strong tanins.

ANALYTICAL

- ALCOHOL : 13.00%
- RESIDUAL SUGAR : 2.0g/l
- TOTAL ACIDITY : 5.00g/l
- PH : 3.5

