

BRAND : PASOS DE LA CAPULA

WINE : TEMPRANILLO ROSÉ

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

30 years plus Tempranillo 100%.

ELABORATION

After macerating on skins for 6-8 hours the must is then racked off into a separate tank to begin fermentation.

OAK

No ageing.

TASTING NOTE

Made exclusively from Tempranillo vines planted over 30 years ago, this wine has a bright, vibrant colour and displays strawberries and currants on the nose and a sweet and fresh palate.

ANALYTICAL

- ALCOHOL : 12.5%
- RESIDUAL SUGAR : 2.20g/l
- TOTAL ACIDITY : 5.10g/l
- PH : 3.33

