



6-BOTTLE
WOODEN CRATES

BODEGASLANDALUCE

CAPRICHOC DE LANDALUCE 2005

RED Crianza WINE, D.O. CA RIOJA, SUB-ZONE RIOJA ALAVESA

ABOUT THE WINE:

FOR THIS VARIETY OF WINE WE MADE SEVERAL SELECTIONS: FIRSTLY THE VINEYARDS, GRAPE BUNCHES, AND THEN CASKS. THE GRAPES WERE HAND-PICKED IN SMALL 20 KG CRATES, AND WHEN THEY REACHED THE WINEMAKING FACILITIES WE PICKED OUT THE BEST BUNCHES.

THE GRAPES USED ARE FROM VINEYARDS OVER 80 YEARS OLD. SEPARATE FERMENTATION WAS CARRIED OUT IN 500-LITRE FRENCH OAK CASKS. FERMENTATION AND SUBSEQUENT MACERATION TOOK 2 WEEKS.

MALOLACTIC FERMENTATION WAS PERFORMED, AND THE CRIANZA PROCESS CARRIED THROUGH IN NEW FRENCH OAK CASKS FROM SEVERAL MANUFACTURERS, WHERE THE PRODUCT REMAINED FOR 18 MONTHS.

THE WINE WAS THEN DIRECTLY BOTTLED, WITH NO STABILISATION OR FILTRATION PROCEDURES.

NOTES ON TASTING:

APPEARANCE: GARNET CHERRY, WITH DARKER HUES.

AROMA: CREAMY TO THE NOSE, WITH SWEET NOTES OF STRAWBERRY, CREAM, MILK AND COFFEE. THERE ARE ALSO SOME HINTS OF VIOLETS, AND ELEGANT CEDAR AND GRAPHITE FOR A HARMONIOUS BALANCE.

TASTE: AN INTENSE WINE, FRESH AND FULL OF FLAVOR, DECIDEDLY FRESH AND FRUITY, WITH QUALITY TANNIN AND BOLD ACID FRUITS. FINALLY THIS DEVELOPS INTO TOAST, CREAM, CARAMEL, COFFEE AND MILK.

OTHER CHARACTERISTICS:

NAMES OF THE VINEYARDS: FUENTE DE ESPINO, CARRAVALSECA AND SAN LÁZARO.

TYPE OF SOIL: CLAY AND LIME.

TYPE OF GRAPE: TEMPRANILLO GRAPES (100%).

VINEYARDS: IN LAGUARDIA. OVER 80 YEARS OLD.

GRAPE HARVEST: 9 OCTOBER.

CRIANZA WINEMAKING PROCESS: 18 MONTHS IN FRENCH OAK CASKS.

BACK LABEL: GENERIC RIOJA (RIOJA HARVEST).

BOTTLE TYPE AND CAPACITY: 75 CL BURGUNDY STYLE BOTTLE.

ALCOHOL CONTENT: 14°.

CONSUMPTION: ITS GOOD NATURE, DEPTH AND FRESHNESS INCREASE IN THE BOTTLE, AND IT MAY BE STORED UNTIL THE YEAR 2015. WHEN TASTED OVER THE FIRST YEARS IN THE BOTTLE, IT SHOULD BE WELL AIRED AND SERVED AT 16°C.