
La Capra Loca

Tempranillo del País



DESIGNATION

OF ORIGIN:	Red Table wine
CLIMATE:	Continental
GRAPE(S):	100% Tempranillo del País
SOIL(S):	Clay, Sandy
ELEVATION:	700 - 850 meters
VINE AGE:	25 - 45 years old
FARMING:	Traditional
PRUNING:	Espaldera, En Vaso
PRODUCTION:	2500 cases



This wine is made in Pesquera de Duero - Valladolid, belonging to the Ribera del Duero wine region. This vineyard's location is characterized by very cold winters and hot summers. Very wide variations in temperature between day and night contribute to a slower ripening of the grapes and provides excellent levels of acidity. La Capra Loca is a cuvée made especially for Vinos de Terruños by Familia Pastor Gilabert, in collaboration with the viticulturist Federico Fernandez from the Fernandez family, whose has of great wine tradition in Ribera del Duero and are pioneers in developing the Tempranillo grape in Pesquera de Duero.

Vinification: Fermented in stainless steel and, then, stayed 6 months in barrels of American and Hungarian oak.

Character: cherry red colour, clean and bright with a fruity taste, toasty, round tannins and a good finish.

Food: Barbecue, chorizo, lamb chops, pork, herbs, peppers.