

# La Capra Loca

## Selección TP-16

### *Tempranillo del País*



#### DESIGNATION OF

<b>ORIGIN:</b>	Table wine, Pesquera de Duero
<b>CLIMATE:</b>	Continental
<b>GRAPE:</b>	100% Tempranillo del País
<b>SOILS:</b>	Clay, Sandy
<b>ALTITUDE:</b>	700-850 meters
<b>VINE AGE:</b>	25-45 years
<b>AGRICULTURE:</b>	Traditional
<b>PRUNING:</b>	Espaldera and vaso
<b>PRODUCTION:</b>	1650 cases

The Capra Loca Selección TP-16 is made in Pesquera de Duero- Valladolid, a wine-growing area belonging to the Ribera del Duero. This wine region is characterized by quite cold winters and warm summers. The important variation between day and night contributes to a slower ripening of the grape and allows to obtain excellent acidity indices.

The Capra Loca Selección TP-16 is a cuvée made by the Pastor Gilabert family, in collaboration with the viticulturist-oenologist Federico Fernandez, from the Fernandez family with a great winemaking tradition in Ribera del Duero and pioneers in the production of Tempranillo grapes in fishing Duero.

**Vinification:** Fermented in stainless steel vats and subsequent 16 months in oak barrels.

**Character:** Cherry red color, clean and bright, with a fruity, toasted flavor, with round tannins and a good finish.

**Gastronomy:** Barbecue, sausages, lamb chops, pork, herbs, paprika



[www.vinosdeterrunos.com](http://www.vinosdeterrunos.com)