



DON BERNARDINO



LA CAPONA Single Vineyard

APELLATION	VARIETY	VINEYARD	SOIL	CLIMATE
D.O Ribeira Sacra. Subzona de Amandi. Paraje de La Capona	Mencia Vieja and others	A vineyard of 0,4 ha in Amandi	Slate soil	Continental. Very hot summers and cold winters
Doade village			VITICULTURE	
			AGE	Traditional dry farmed
				More than 60

WINEMAKING AND AGING

Harvest in 20 kg crates. Transport to the winery in a pickup truck. It is refrigerated at 5 degrees in open air for 12 hours. In the morning the grapes are destemmed, not crushed, sorted and placed in open tanks. It is fermented with previously adapted wild yeast. 2-3 daily pump-overs. The temperature is constant at 25 degrees. It is pressed for 12 hours. The malolactic fermentation takes place in new 225L barrels for 90 days. It is subsequently filtered at 0.2 microns and aged at 14 degrees until bottling for 24 months

COMMENTS

Due to the vineyard's topography, La Capona is like the "ice cube in Amandi." It receives the first rays of sunlight, and in the afternoon, the entire vineyard is shaded, preserving the aromas and allowing for a very fine and fresh ripeness.

ORGANOLEPTIC CHARACTERISTICS

Red color, very rounded. Nose very fruity and fresh. Equilibrated and a lot of mature tanins, Volume, very large, fresh.

TECHNICAL CHARACTERISTICS

14,5% By VOL.

Acidity:6,0

PRODUCTION: PRESENTATION

< 1.000 bottles Card cases of 4 x 750 ml

Bottles

