



Capa



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## Single Vineyard

2014 / VINO DE LA TIERRA DE CASTILLA / SPAIN

Appellation:	Vino de la Tierra de Castilla
Grape Variety:	100% Tempranillo
Age of Vines:	+30 year old bush vines
Vineyards:	Spanish Meseta of Castilla La Mancha
Yield:	25 hl/ha
Ageing:	6 months
Oak Profile:	1-2 year old French and American oak barrels
Bottling Date:	May 2015
Production:	4000 Cases of 9 L



## WINEMAKING

The grapes used for this wine come from a single vineyard located in the heart of El Provenico. This vineyard was chosen for this wine due to the high quality of grape clusters found. We harvested at optimum stage of ripeness during the second half of September 2013. The wine was vinified with a cold maceration at 5°C during 48 hours, 15% saignée to concentrate the musts. Temperature controlled fermentation at 24-28°C in stainless steel tanks. Maceration time 12-18 days. The wines was then aged 6 months in a combination of French and American oak barrels to give it a nice toasty balance to the bold fresh fruits.

## TASTING NOTES

Clear deep ruby-purple color. Clean and distinguished aromas of black cherries and blueberry jam. These berry jam flavors attack the palate with juiciness getting smoothed out with light vanilla and delicate milk chocolate and roasted java bean. On the palate the wine is dry, full-bodied with firm but ripe velvety tannins and a long finish.

Alcohol	Residual Sugar	Total Acidity	Volatile Acidity	pH
13,5%	3,59 GR./L	4,95 GR./L	0,53 GR./L	3,59



SINCE 1878

**HAMMEKEN**

CELLARS