

CAPRICHÓ DE SOUSÓN

2018 HARVEST

Fresh, vibrant, powerful and elegant, this is our other whim, our other capricho: the Sousón. A unique monovarietal wine that is born of our best plots to express all the personality of a variety that demands centre stage.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Sousón grape.
- Grape destemmed and crushed, fermentation for about 10 days with gentle pumping, followed by a maceration during 8 to 10 days.
- After malolactic fermentation the wine is aged in French oak of second and third use for 10 months.

PROFILE

FRUIT	● ● ● ● ●
BODY	● ● ● ● ●
TANNIN	● ● ● ● ●
ACIDITY	● ● ● ● ●
ALCOHOL	● ● ● ● ●

OPTIMAL
CONSUMPTION
MOMENT



5-7 years



COLOR OF WINE
Dark and lively with a blue hue.

DOMINANT FLAVORS



BLUEBERRIES



PENCIL
LEAD



FRESH
PEPPER



AROMA
Intense with blueberry notes, pencil lead, fesh pepper, cacao and cedar.

PAIRING



13,5% alc. vol.



We recommend decanting the wine before serving at around 15°C