



Bodegas
Landaluce

Capricho de Landaluce

2015

Red Wine, D.O.Ca. Rioja, sub-zone Rioja Alavesa

6 u x 750 ml

For this variety of wine several selections were made: firstly the vineyards, grape bunches, and then casks. The grapes were hand-picked in small 20 kg crates, and when they arrived at the winemaking facilities the best bunches were selected.

The grapes used are from 80 year old vineyards. Separate fermentation was carried out in 500 litre French oak casks. Fermentation and subsequent maceration took 2 weeks. Followed by Malolactic fermentation and the crianza process carried out in new French oak casks sourced from several manufacturers, where the wine remained for 18 months.

The wine was then directly bottled, with no stabilisation or filtration procedures.

Tasting notes:

Appearance: deep ruby colour with a pink rim.

Aroma: plenty of black fruit on the nose, especially black plum, with also some sweet notes of toffee and mocha.

Taste: tastes toasty and roasted, with black fruit and liquorice flavors front and center. Rolls along well on the finish, showing lemon zest and clove notes.

Other characteristics:

Vineyards: Laguardia, over 80 year old vines: Fuente de Espino, Carravalseca y San Lázaro.

Type of soil: clay and lime.

Type of grape: 100% Tempranillo grapes.

Grape harvest: September 21st, 2015.

Aging: 18 months in French oak barrels.

Alcohol content: 14%

Drinking tips: it is an elegant wine, which is best decanted and left to stand for half an hour before serving. It should ideally be served at 16°C and goes well with meat and mushroom stews. It conserves well.



TIM
ATKIN
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POINTS

ROBERT
PARKER
WINE ADVOCATE
91
POINTS

GUÍA
REPSOL
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POINTS

GUÍA
PENIN
2016
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POINTS

WINE
ENTHUSIAST
92
POINTS

JAMES
SUCKLING
93
POINTS

GUÍA
GOURMETS
2016
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POINTS

Bodegas Landaluce

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