



Bodegas  
Landaluce

# Capricho de Landaluce

2009

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

6 u x 750 ml

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

The grapes used are from vineyards over 80 years old. Separate fermentation was carried out in 500 litre french oak casks. Fermentation and subsequent maceration took 2 weeks. Malolactic fermentation was performed, and the crianza process carried through in new french oak casks from several manufacturers, where the product remained for 18 months.

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

## Notes on tasting:

**Appearance:** deep ruby color 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 licorice flavors front and center. rolls along well on the finish, showing lemon zest and clove notes.

## Other characteristics:

**Vineyards:** in Laguardia, over 80 years old: Fuente de Espino, Carravalseca y San Lázaro.

**Type of soil:** clay and lime.

**Type of grape:** 100% Tempranillo grapes.

**Grape harvest:** october 4th, 2009.

**Aging:** 18 months in French oak barrels.

**Alcohol content:** 14%

**Drinking tips:** it is an elegant wine, that 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 has great potential for keeping in good conservation conditions.



**Bodegas Landaluce**

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