

MARQUEE SELECTIONS

GREEN . GLOBAL . GRAPES



Capa Rota Red is a delicate blend of Monastrell and Syrah. The Monastrell used is from vines which are more than 25 years old, with yields which do not exceed 20 hl/ha. Fermentation lasted around ten days, at a low temperature, in order to conserve the fruitiness and the typical aromas of each grape variety.

Tasting: Red cherry colour, with violet edges. Aromas of black fruits predominate along with blackberries, almost jam my, and toasted notes. On the palate it is flavourful, well balanced and with a spicy finish..



Capa Rota White is made from 100% Macabeo grapes, harvested at night, during the first week of September. In its vinification, only the free-run juice was used, fermented with selected yeast for three weeks at 15°C. Throughout the winemaking process the wine was protected with inert gas to prevent any possible oxidation of the aromas.

Tasting Notes: Golden colour with greenish reflections, open nose with deep citric, white flower and mineral aromas. Fresh and highly elegant on the palate.



HISTORIA TRADICIÓN INNOVACIÓN PASIÓN 历史、传统、创新、激情
 GRANDES VINOS DE YECLA OUTSTANDING YECLA WINES YECLA 的著名葡萄酒

