

# FINCA LA CAPITANA

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TYPE OF WINE:	red
D.O.:	Ribeira Sacra
GRAPE VARIETIES:	Tempranillo
AGEING:	18 months in barrel and 18 months in bottle
ABV:	13,5%

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**WINEYARD:** In the village called Doade (Amandi subzone). Vineyard in steep escarpments, south-west orientation, manual harvesting.

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**WINEMAKING:** Tempranillo grapes are manually selected. Fermentation in truncated cone deposits. Crianza, 18 months in French oak barrel and 18 months in bottle.

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**SOIL:** Slate, warm soil, helping ripeness and giving the wine its character.

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**CLIMATE:** Transition from Atlantic to Mediterranean climate allowing a perfect ripeness, keeping balance and freshness.

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**COLOUR:** Ruby colour with garnet hints and middle-high intensity.

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**AROMA:** Well-balanced and smooth in the mouth, with medium body and very fine and elegant tannins. Very long and pleasant finish with hints of fresh fruits.

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**TASTE:** Grilled red meat, game stews, hard cheeses.

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**GASTRONOMY:** Fresh red and black fruits, raspberry and blackcurrant, sweet spices such as liquorice, as well as toasted notes from ageing in oak.

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