

# FINCA LA CAPITANA

---

TYPE OF WINE:	red
D.O.:	Ribeira Sacra
GRAPE VARIETIES:	70% mencia, 30 % tempranillo
AGEING:	18 months in barrel and 18 months in bottle

---

**WINEYARD:** Our Finca la Capitana vineyard is located in the heart of the Ribeira Sacra. Vineyard in steep escarpments, south-west orientation, manual harvesting.

---

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

---

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

---

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

---

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

---

**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.

---

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

---

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

---



BODEGA

REGINA VIARUM

DOADE S/N, SOBER. 27424 LUGO (ESPAÑA)

T. 982 09 60 31 | info@reginaviarum.es

WWW.REGINAVIARUM.ES