



BODEGAS VEGALFARO

Caprasia Bobal Anfora

www.vegalfaro.com

VARIETALS	100% Bobal	
VINTAGE	2020	
REGION	Utiel-Requena, Valencia, Spain	
TECHNICAL DATA	Alcohol 14.5%	Total SO ₂ : 44 mg/l
	Total acidity: 5.46 gr/l	
APPEARANCE	A deep ruby color with notable stained tears, clear and bright.	
NOSE	A pronounced nose of mature black fruit and earthy nuance, typical of the variety and time in amphora, complimented by subtle toast and spice from aging in barrels.	
PALATE	Fresh and lively on the palate with abundant sweet soft tannins, notable structure and body with good acidity providing a long, black plummy fruit finish.	
AGEING	The wine is then aged for 14 months in previously used white and red wine French barriques of 225l and clay amphora of 150l.	
PAIRING	Pairing with blue fish, casseroles or stews, beef, braised lamb, game and cured cheese.	
READINESS FOR DRINKING	Now or hold up to 8 years after harvest.	
RATINGS	92pts GUÍAPENÍN 90pts Wine Spectator 90pts JAMES SUCKLING.COM	3.9 ★★★★ VIVINO
ORDER CODE	SP53	

Certified organic.



VINUM LECTOR