

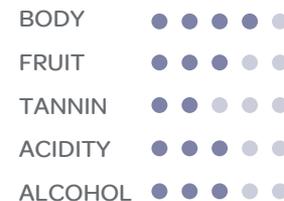
# CAPRICO DE SOUSÓN



Fresh, vibrant, powerful and elegant, this is our other whim, our other capricho: Sousón. A unique monovarietal wine that is born of our best plots to express all the personality of a variety that demands centre stage.

- D. O. Ribeira Sacra.
- Atlantic climate with continental influence.
- 100% Sousón grape.
- Grape destemmed and crushed, fermentation for about 10 days with gentle pumping, followed by a maceration during 8 to 10 days. After malolactic fermentation the wine is aged in French oak of second and third use for 10 months.

## PROFILE



OPTIMAL  
 CONSUMPTION  
 MOMENT



COLOR OF WINE

Dark and lively with a blue hue.

DOMINANT FLAVORS



BLUEBERRIES



PENCIL LEAD



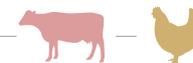
FRESH PEPPER



AROMA

Intenso, con notas de arándano, mina de lápiz, pimienta fresca, cacao y cedro.

PAIRING



90  
 PUNTOS

GUÍA PEÑÍN  
 Edition 2021

We recommend decanting the wine before serving at around 15°C

