

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

BODY	● ● ● ● ●
FRUIT	● ● ● ● ●
TANNIN	● ● ● ● ●
ACIDITY	● ● ● ● ●
ALCOHOL	● ● ● ● ●

OPTIMAL
CONSUMPTION
MOMENT



5-7 years



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

