

Capaia 2006

Bright berry fruits such as cherry and blackcurrant mixed with spice, roasted nuts and dark chocolate.

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 27% Merlot, 15% Petit Verdot, 2% Cabernet Franc

winery : Capaia Wines

winemaker : Stephan Comte de Neipperg

wine of origin :

analysis : alc : 14.47 % vol rs : 2.4 g/l pH : 3.7 ta : 5.0 g/l va : 0.59 g/l so2 : 38 mg/l fso2 : 15 mg/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : Up to 8 years from vintage.

Recommended Temperature: 17 - 18°C

about the harvest: The grapes were picked at optimum ripeness before undergoing the natural fermentation in large French Oak fermenters.

