

## Domaine de Capión Red 2018



<b>Appellation</b>	PGI Saint-Guilhem-Le-Désert
<b>Terroir</b>	Clay-limestone
<b>Production surface area</b>	1 hectare
<b>Grape variety</b>	100% Cabernet Sauvignon
<b>Average age of vines</b>	35 years old
<b>Planting concentration</b>	3,300 to 4,000 vines / hectare
<b>Pruning technique</b>	Cordon
<b>Yield</b>	30 hectolitres / hectare
<b>Harvest</b>	Manual in small crates. First grape assessment on vine. Harvest kept in a cold room. Bunches are destemmed and grapes are selected on a sorting table. Harvest date, 10th October 2018.
<b>Vinification</b>	In thermo-regulated stainless steel vats. Cold pre-fermentation maceration, then yeasting by co-inoculation to start alcoholic fermentation. Temperature-controlled vatting for 21 to 28 days.
<b>Maturing</b>	For 10 months in 225 and 600 litre barrels.
<b>Analytical data</b>	Alcohol 14°   Residual sugar <2g/L
<b>Consultant oenologist</b>	Claude Gros
<b>Annual production</b>	2,600 bottles Bottled in April 2020

• **Tasting notes:** Deep ruby red. Powerful nose with notes of ripe fruit. Delightful freshness on the palate, with notes of red and black fruit. Rounded, silky smooth tannins. Ideal served with pan-fried red meat and crunchy vegetables. Serve at 16° to 18°C.