

CABRAS PINTÁS 2018 (PAINTED GOATS) 2018



Grape Varieties: Tempranillo y Rufete

Winemaking Notes:

Cabras Pintás is a fresh wine with a marked rustic character. This is our attempt at making a wine similar to those produced in the past by families in their own homes here in the Sierra de Francia. This wine is of our grandparents' style but using modern winemaking techniques.

Made with 70% Tempranillo and 30% Rufete grown on 60-year old vines grown in slate soils of Garcibuey and granite soils of San Esteban and Santibañez. Table sorted and destemmed, then lightly crushed. Cold pre-fermentation maceration. Spontaneous alcoholic fermentation with wild yeast for 12-13 days at a controlled temperature (max. 22°C). After devatting and pressing lightly, malolactic fermentation using select lactic bacteria is performed in stainless steel for 4 weeks.

Barrel-aged in used French and American oak for 15 months.

Cabras Pintás takes its name from the 'Canchal de las Cabras Pintadas', a series of Neolithic cave paintings located in the 'Valle de Batuecas' valley. This was the first Neolithic cave painting site to be discovered in the region, and in 1921, became the first to be protected by law. It is considered to be the earliest sign of civilization in our region.

Bottling Date: April 2020 – 7,093 bottles

A.B.V.: 13,5 %

Tasting Notes:

Cherry red in colour with violet flashes, medium clarity. Clean and bright. Medium-high intensity with aromas of mountain herbs and red fruit. High minerality with balsamics to match. Lively and tannic in the mouth, accentuating the mineral aromas; slight bitterness which enhances the length and persistence of the smooth and fresh finish. Excellent harmony between acidity and alcohol.

Award History:

Gold Best Image VinDuero-VinDouro 2013

89 Points Peñín Wines of Spain Guide 2014

91 Points Peñín Wines of Spain Guide 2020

89 Points Intervinos Guide 2020

90 Points Peñín Wines of Spain Guide 2021

Sold in cardboard cases of 12 bottles

