



Capitán Fanegas La Union *DOCa Rioja, Spain*



Capitan Fanegas is the personal project of Mario Ruiz- Clavijo inside the family winery: Bodegas Marques de Arviza. The main philosophy of these wines is to make single vineyard wines that really reflect and express the parcels they come from. Capitan Fanegas are "vinos de author" and step outside of the DO rules in order to make unique wines out of the common Rioja style. Mario chooses to interfere as little as possible in his wines. Mario also likes to see his wines evolve, and truly believes that his wines are "Vinos de Guarda" (wines meant to be aged).

The wine shows expressive aromas of blackberry, red currant fruits from tempranillo, and violet and dried rose petal notes from Graciano.

The palate is fine, silky, with medium acidity.



Traditional viticulture
Ecological preventive



Hand harvest and
sorting table at the
reception in the winery



85% Tempranillo
15% Graciano



25-year-old vines
average of the nine
parcels located in the
village of La Union



Oak barrel aging for 12
months and 6 months
of bottle before
release.



Yield 45hL / hectare



Soil: Mixture type of
soils red clay, white clay
with pebble, sandy soils
in the lowest parcels.
Altitude between 500
to 700 meters above
sea level.



8125 bottles produced
per vintage.



Manual harvest. Grapes selected in a sorting table and destemmed in a semi-manual manner, immediately afterwards they are placed in concrete tanks manually (without pumps) by gravity. Controlled alcoholic fermentation in a temperature range of 24°-26° to preserve varietal characteristics. Natural yeast fermentation; first week 2 pigeage per day. Malolactic fermentation in concrete tanks.