

*A surprisingly crushable orange wine  
that delivers drink-enjoyment on a  
consistent basis.*

**CELLER DE CAPCANES CAP SENTIT  
GARNACHA ORANGE**



**O**n the cusp of the noble wine regions of Priorat and Montsant, Celler de Capcanes offers an alluring dimension of Catalan wine making. Begun as a co-operative in the 1930s when five families got together to vinify all the wine of this Priorat-area village, the Celler de Capcanes drew the attention of the wine world in the early nineties when they started to produce premium Kosher wines for the Jewish community in Barcelona. Today, the Kosher wines, while still very important for the entire winery and village, represent a small percentage of the overall production. The rest of the wines are not Kosher, just simply outstanding with singular old vines Grenache, and wines from typically French varietals including Merlot, Cabernet Sauvignon, and Syrah. The quality of wines produced by Celler de Capcanes with the overwhelming positive international reaction played a huge part in Montsant receiving the DO status in 2001.



**VINIFICATION**

Orange wine made from 100% white garnacha (Grenache) grapes, undergoing an extended grape skin contact during its vinification, a technique normally only applied to red wines.

**VITICULTURE**

Capcanes has the privilege of the use of a wide range of different soils and altitudes. Their intention is that the wines reflect the characteristics of the land. Soil in the lower vineyards is alluvial while the higher vineyards and all terraces and slopes are on poor, mineral, stony soil whose base includes granite. The vineyards are various ages- Grenache and Carignan 10-25 years from different parts of the valley, Merlot, Syrah 5-10 years, and go are planted from 150-450m. Pruning: Grenache and Carignan traditional bush vines; Syrah, Merlot on wire.



SKU: 889163

Region	Tarragona, Spain
Classification	DO Catalunya
Vintage	2021
Grapes	100% White Garnacha
Soil Composition	Mainly limestone and sand
Vineyard Training	Bush vines
Density/Yield	45 hl/ ha
Fermentation	Temperature controlled fermentation (16°C), 15 days maceration
Alcohol	13%
Residual Sugar	1.0 g/l
PH	3.45 g/l
TA	5 g/l
Free SO2	29 mg/l
Total SO2:	34 mg/l

**TASTING NOTES**

Intense golden colour with amber reflections. The nose is reminiscent of peach, apricot, and ripe fruit notes. Unctuous palate with light acidity and a generous body.

**PAIRING SUGGESTION**

Due to its medium-full body and tannin structure, this orange wine is particularly versatile with charcuterie, cured or strong cheeses. Best served chilled.