

**CELLER DE CAPCANES CAP SENTIT  
PINOT NOIR**



**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.

## 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.



## VINIFICATION

This wine is made from Pinot Noir grapes grown and elaborated with minimum intervention, allowing only a brief skin contact during fermentation. Maceration on the skins is limited to 5 days. Temperature controlled fermentation in stainless steel, followed by a gentle and light pressing.



SKU: 889164

Region	Tarragona, Spain
Classification	DO Montsant
Vintage	2021
Grapes	100% Pinot Noir
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	12.5%
Residual Sugar	1.5 g/l
PH	3.5 g/l
TA	4.8 g/l
Free SO2	29 mg/l
Total SO2:	34 mg/l

**TASTING NOTES**

Medium ruby with flecks of violet. A lovely perfume of cherry, red berries, and spicy cake. Delicate and refreshing. Light bodied with pure fruit seduction and charm. Fine finish with ripe soft tannins and refreshing aftertaste.

**PAIRING SUGGESTION**

Great to enjoy with friends in the backyard on a summer evening. Pair with grilled salmon or roasted chicken.