

In the glass the wine's density and structure are revealed along with loads of chewy, spicy black fruits, plenty of volume, impeccable balance, and a fruit-filled finish.

CELLER DE CAPCANES COSTERS DEL GRAVET



On 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.

Celler de Capcanes brings to the Enotri family wines of outstanding value. These begin with an exceptional terroir ranging from 150m to 600m above sea level, with highly concentrated deposits of granite, slate, and clay. Today, 68 winegrowers work this bounty of nature, and their fruit of exceptional quality and fidelity to the soil is crafted by a very talented winemaking team consisting of Anna Rovira and Jürgen Wagner.

VITICULTURE

"Costers" means slope. The vineyards are on NE facing slopes, at 250-480m above sea level, they are old granite terraces so vines get the early morning sunshine, the are in the shade from 5pm on. This aspect results in cooler night temperature, high acidity, long ripening, late harvest and much more pronounced polyphenol structure, particularly in ripe (but not hard) tannins. Vines give low yields, producing grapes of immense concentration.



VINIFICATION

Manual harvest from mid-September until mid-October, the grapes given 16-21 day maceration, temperature controlled fermentation using natural yeast. All varieties are blended together, then aged for 12 months in new and two-year old French oak barrels, with light and medium toasted without racking before bottling.



SKU: 793356

Region	Catalonia, Spain
Classification	DO Montsant
Vintage	2020
Grapes	50% Cabernet Sauvignon, 30% Grenache, 20% Samsó (Carigan)
Soil Composition	Slate and sand
Vineyard Training	Grenache & Samsó are bush vines, Cabernet Sauvignon on wire.
Density/Yield	45 hl/ ha
Fermentation	Spontaneous, with native yeasts.
Alcohol	13.5%
Residual Sugar	3.0 g/l
PH	3.4 g/l
TA	4.9 g/l
Free SO2	29 mg/l
Total SO2:	48 mg/l

TASTING NOTES

Deep red ruby colour. Complex aromas of ripe cherry, plums, small black berries and vanilla, smoky, toasty oak flavors. Full bodied with soft tannins, wonderful fresh acidity; fine Glycerin sweetness; good length.

PAIRING SUGGESTION

So many options to enjoy with this wine: Game, Beef, BBQ, Stew, Cheeses and any food with toasty, smoky, wild flavours or lots of herbs. Perfect for casual dining with friends.