

These Grenache vines grow on 100% ground limestone, which is less acidic.

CELLER DE CAPCANES

LA NIT DE LES GARNATXES: LIMESTONE



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.

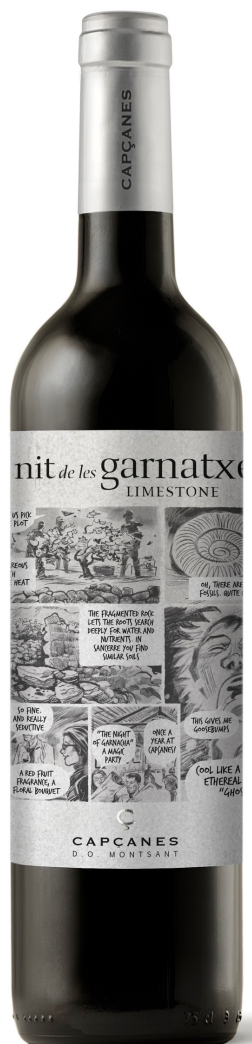
VITICULTURE

This vineyard consists of 15 small plots of old vines that date back 60-110 years of age. The terroir is a makeup of a beautiful marriage of clay, granite, different plots of slate, giving a magnificent complexity to the wine structured by the minerality of their soil.



VINIFICATION

Manually harvested in mid September, harvest lasts a month as grapes at lower altitude (200m) ripen weeks earlier than higher altitude (600 m) vineyards. Fermented in controlled temperatures (24-28°C), with 28 days maceration. Alcoholic and malolactic fermentation carried out in French oak barrels (500L) with soft filtering. The wine is aged for 4 months in new French oak barrels (228l), that are light and medium toast.



SKU: 781933

Region	Tarragona, Spain
Classification	DO Montsant
Vintage	2022
Grapes	100% Grenache
Soil Composition	Limestone
Vineyard Training	Bush Vines
Density/Yield	45 hl/ ha
Fermentation	Controlled temperatures (24-28°C), 28 days Maceration
Alcohol	14.5%
Residual Sugar	1.5 g/l
PH	3.4 g/l
TA	4.9 g/l
Free SO2	32 mg/l
Total SO2:	42 mg/l

TASTING NOTES

Intense cherry color, with a beautiful big fruity bouquet. Aromas of red plum, cherry bomb, red delicious apple, spice, violet, with garden fresh floral notes and cut herbs. Complex, weighty, and balanced on the palate, with easy acidity and freshness. The flavours are fresh berry, plum and crisp red delicious apple with a clean finish.

PAIRING SUGGESTION

This is a versatile wine that pairs best with mild dishes. Grilled fish and roasted meats work beautifully with this engaging Grenache. Delightful with simple appetizers for a relaxed cocktail party, book club, or informal reception.