

The more acidic ground slate in this vineyard plot delivers a Grenache with a complex character and nice mineral notes.

CELLER DE CAPCANES

LA NIT DE LES GARNATXES: SLATE



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

Manually harvested in mid September, from low yielding vines. 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 using yeast. The wine is aged for 4 months in new French oak barrels (228l), that are light and medium toast. Total production - 4000 bottles.



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	Slate
Vineyard Training	Bush Vines
Density/Yield	45 hl/ ha
Fermentation	Controlled temperatures (24-28°C), 28 days Maceration
Alcohol	14.5%
Residual Sugar	1.3 g/l
PH	3.45 g/l
TA	5.2 g/l
Free SO2	32 mg/l
Total SO2:	42 mg/l

TASTING NOTES

Intense powerful wine with a bright cherry color, with a beautiful big fruity bouquet. Aromas of red delicious apple, strawberry, prune, minerality, balsamic, with floral hints and dusty notes. Complex, weighty, and balanced on the palate, with good acidity, fruit, and a medium length finish. The flavours are berry, plum and balsamic with mineral notes on the finish. Decant for best expression of this powerful wine.

PAIRING SUGGESTION

Balance the power of this wine with complex, rich dishes. Pair with grilled salmon and grilled sweet potato steaks with balsamic glaze, or grilled chicken, fire roasted pepper, feta pizza. Short rib crostini with cambozola cheese and cherry Jam for a casual gathering, or chili-rubbed flank steak with white polenta