

A field of vibrant red fruits like strawberries and raspberries with hints of herbs and spice— a year-round pleasure.

CELLER DE CAPCANES MAS DONIS ROSÉ



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.

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

The grapes for this beautiful Rosé are manually harvest in the beginning of September. Four hours maceration on the skins, the wine is made by the “saignée” method, producing rich colours. Temperature controlled fermentation (13°-15C), keep the aromatics fresh and vibrant. The grapes were vinified separately in stainless steel tanks, blended together, then soft fining and light filtration before bottling.



SKU: 730503

Region	Tarragona, Spain
Classification	DO Montsant
Vintage	2022
Grapes	75% Grenache, 10% Tempranillo, 10% Merlot, 5% Syrah
Soil Composition	Mainly limestone and sand
Vineyard Training	Bush vines
Density/Yield	65 hl/ ha
Fermentation	Spontaneous, with native yeasts
Alcohol	13.5 %
Residual Sugar	1.5 g/l
PH	3.1 g/l
TA	5.3 g/l
Free SO2	33 mg/l
Total SO2:	65 mg/l

TASTING NOTES

Vibrant violet-medium red in colour. Fresh and aromatic, very fruity on the nose with bright red fruit flavours of strawberry and raspberry with a hint of geranium and spiciness. A full-bodied Rosé, that is dry, balanced with good acidity and lots of fresh fruit. Delicious flavours of strawberry, raspberry with herbal notes and a hint of black tea. Ripe and fresh with a long fruity finish.

PAIRING SUGGESTION

They say we eat with our eyes... This Rosé is a bright and enticing addition to many an occasion. A very versatile partner to salads, seafood, fish, and grilled meat dishes. The acidity is excellent with grilled sausage, cassoulet, and rustic cured meats. Perfect for baked salmon with farm fresh vegetables on a warm summer evening.