

A beautiful combination of seductive dark berry flavours and rich tannins, ending with a lovely, sweet mouthfeel> Superb!

CELLER DE CAPCANES PANSAL DEL CALAS



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

Late harvest: mid/end of October. Hand-picked in 20kg boxes, and later hand sorted. Small plots of old Grenache (60-85 years old) and Carignan bush vines (40-85 years old).

On the 7th day, the fermentation is stopped with the addition of high percentage of rectified grape alcohol retaining a natural sweetness of 70 g/l, and fortified up to the 16.5% Alc. Both varieties are vinified together in stainless steel tanks. The wine is aged for a minimum of 15 months in new French oak barrels (228l) light and medium toasted. Subsequent aging in stainless steel vats for 3 months before bottling.

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PANSAL DEL CALAS



SKU: 775037

Region	Montsant, Catalonia
Classification	DO
Vintage	2017
Grapes	70% Garnacha, 30% Carinena
Soil Composition	Clay, granite, different plots of clay
Vineyard Training	Old Bush Vines
Density/Yield	45 hl/ ha
Fermentation	Both varieties are vinified together in stainless steel tanks. The wine is aged for a minimum of 15 months in new French oak barrels (228l) light and medium toasted. Subsequent aging in stainless steel vats for 3 months before bottling.
Alcohol	16.5%
Residual Sugar	70 g/l
PH	3.4 g/l
TA	4.4 g/l
Free SO2	-
Total SO2:	10 mg/l

TASTING NOTES

A wine with high viscosity and an enormous flavour concentration. Full of ripe, seductive black and red berry flavours, coffee, and mocha aromas. A great harmony of alcohol, rich tannins, and a lovely, sweet mouthfeel.

PAIRING SUGGESTION

A perfect match with main courses such as roasted duck, steak, prime rib, game, and smoked foie gras. Pairs nicely with a charcuterie board, nuts, dark chocolate, coffee, and any smoky aromas.