



“ 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.

Vineyard

“Costers” means slopes. The vineyards are on north-east facing slopes, at 250-480m above sea level, that are old granite terraces so vines get the early morning sunshine, then 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. Harvest is delayed by two weeks compared to the “sunny” opposite side of the valley. Vines give low yields, producing grapes of immense concentration. The vineyards are various ages: Grenache and Carignan 40-75 years old, Cabernet Sauvignon.



Panal (sand): Produces fruity, easy wines... Soil that has been eroded by wind to form a sandy, beach-like terrain. The routes cast themselves downward with ease, picking up chalk as they go.



Licorella (slate): Produces rich and mineral-based wines... large rock plates are formed, by tectonic movements and surface pressure, and obtain heat. These rocks remain in constant contact with the vine roots, preventing them from reaching deeper.



Argila (clay): Produces wild wines with an edge... compact claylike soil that used to form lake bottoms. Plant life suffers due to lack of oxygen and is forced to battle the dense soil in search of water.

Winemaking



Anna Rovira Winemaker

Manual harvest from mid-September until mid-October, the grapes given 16-21 days maceration, temperature controlled (27-29°C) fermentation using natural yeast. All varieties are vinified separately with malolactic fermentation started in tank and finished in barrel. No fining, no cold stabilized or light filtration. The 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.



“ CAPCANES has the privilege of the use of a wide range of different soils and altitudes. Our intention is that our wines reflect the characteristics of the land.



CELLER DE CAPCANES COSTERS DEL GRAVET



SKU:	793356
Region:	Catalonia, Spain
Classification:	DO Montsant
Vintage:	2016
Grapes:	50% Cabernet Sauvignon, 30% Grenache, 20% Samsó (Carignan)
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
Vinification:	Long maceration, grapes vinified separately, then blended
Aging:	Four months in stainless steel tanks
Alcohol:	13.5%
Residual Sugar:	3 g/l
PH:	3.4 g/l
TA:	4.9 g/l
Free SO2:	29
Total SO2:	48

Tasting Note

Deep red ruby colour with blue-violet shade; intense aromas of ripe dark cherry, plums, blueberry, cassis with dried tobacco, chocolate, and very fine spicy smoky toasty oak notes. On the palate, this full-bodied wine explodes with flavour: lots of plum and dark berry, chocolate, tobacco and spice. Complex wine with soft but present tannins, wonderful fresh acidity, the acidity/alcohol perfectly balanced, a fine viscous glycerin sweetness with a long clean finish.

Pairing Suggestion

So many options to enjoy with this wine: Game, beef, BBQ, stew, cheeses, any food with toasty, smoky, wild flavors or lots of herbs. A great wine to enjoy with Alberta farm-bred beef, grilled or roasted, with roasted root vegetables. Perfect for casual dining with friends, potlucks and Tapas.

Sales Facts:

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- Sustainable farming and natural yeast during fermentation.
- Low yielding vines produce grapes of great concentration and flavour.