



*A very versatile and delightful wine with ripe tannins and added complexity through barrel aging.*



## CELLER DE CAPCANES MAS COLLET SELECCIÓ

On the cusp of the noble wine regions of Priorat and Montsant, Celler de Capcanes offers an alluring dimension of Catalan winemaking. Beginning 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 about two decades ago in producing singular old vines Grenache, and wines from typically French varietals including Merlot, Pinot Noir and Syrah.

Celler de Capcanes brings wines of outstanding value to the Enotri community. These begin with an exceptional terroir ranging from 150m to 600m above sea level with highly concentrated deposits of granite, slate, and clay. Two dozen winegrowers work this bounty of nature, and their fruit of exceptional quality and fidelity to the soil is vinified by Angel Teixido. He began at Celler de Capcanes in 1991 after making his first Priorat wines in 1979.



### Vineyard

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- Garnache: 10-25 years Merlot, Syrah: 4-8 years, and go are planted from 150-450m.

The Collet vineyard is one of the highest sites in Capcanes. It offers a beautiful and unobstructed view of many of the Capcanes Montsant vineyards, which inspired the idea for the name of this wine. Mas Collet Selecció is a careful selection of several vineyards in the surrounding area with the idea to create a cuvée that best typifies the robust yet approachable character of Montsant with prominent notes of black fruit



**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.



Anna Rovira Winemaker

### Winemaking

The grapes are hand harvested starting in early September until mid-October. Temperature controlled fermentation, 26-29°C, all varieties were vinified separately in stainless steel tanks. 8-15 days maceration, malolactic fermentation in tank. The wine is aged 9 months in new to five years old American and French oak barrels with light and medium toasted. After blending aged for 6 months in tank then soft fining before bottling.



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SKU:	802284
Region:	Tarragona, Spain
Classification:	DO Montsant
Vintage:	2017
Grapes:	40% Garnacha, 40% Cabernet Sauvignon, 20% Samsó (cariñena)
Soil Composition:	Mainly limestone and sand
Vineyard Training:	Garnacha, Cariñena bush vines; Cabernet Sauvignon on wire
Density/Yield:	40-50hl per ha
Fermentation:	Spontaneous, with native yeasts, temperature controlled
Vinification:	All varieties were vinified separately
Aging:	9 months in new to five years old American & French oak barrels
Alcohol:	14 %
Residual Sugar:	1 g/l
PH:	3.1 g/l
TA:	5.2 g/l
Free SO <sub>2</sub> :	33 mg/l
Total SO <sub>2</sub> :	65 mg/l

### Tasting Note

Medium deep red with flecks of violet in the glass. Bold bouquet with lots of fresh ripe berries- blueberry, cherry, black currants, toast and vanilla notes. On the palate the wine is smooth, well integrated tannins, good acidity, medium-bodied and a long finish. Fruit-driven, with fine ripe berry sweetness, cherry, blueberries flavours with vanilla, toast and spice on the finish.

### Pairing Suggestion

This wine can be paired with a vast variety of flavourful dishes, both from the traditional Catalan cuisine but also many international favourites such as pizza, red sauce pasta, bruschetta, ratatouille. It stands up well to roasted leg of lamb, game dishes, casseroles, and grilled fish. A very versatile and delightful wine.

### Sales Facts:

- Sustainable farming on a mix of soil types, producing complex wines.
- Two of the region's main grape varieties – Garnatxa and Samsó – are the foundation and backbone with Cabernet Sauvignon adding beautiful structural nuances.
- The Collet vineyard is one of the highest sites in Capcanes. It offers a beautiful and unobstructed view of many of the Capcanes Montsant vineyards, which inspired the idea for the name of this wine.