

Comments of a Bon Vivant:

Summer vibes, exploring new styles that are born from tradition. A versatile wine that works best with charcuterie, grilled fish, and roasted vegetables. Serve well chilled.

Celler De Capcanes Cap Sentit Garnacha Orange



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.

Vibe: *Summer*Emotions/Occasions: *Explore Excitement*



Celler De Capcanes Cap Sentit Garnacha Orange



Classification DO Catalunya Vintage 2023 Grapes 100% White Garnacha Soil Composition Mainly limestone and sand Vineyard Training Bush vines Density/Yield 45 hl/ ha Fermentation Temperature controlled fermentation (16°C), 15 days maceration Alcohol 13% Residual Sugar 1.0 g/l PH 3.45 g/l TA 5 g/l Free SO ² 29 mg/l		
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TA 5 g/l Free SO ² 29 mg/l	Residual Sugar	1.0 g/l
Free SO^2 29 mg/l	PH	3.45 g/l
2	TA	5 g/l
Total SO ² 34 mg/l	Free SO ²	29 mg/l
	Total SO ²	34 mg/l

SALES FACTS:

- Organic and vegan certifications
- One of Europe's top boutique cooperatives
- Known for their premium Kosher wines and overall sustainable practices

VITICULTURE

Orange wine made from 100% white garnacha (Grenache) grapes, undergoing an extended grape skin contact during its vinification, a technique normally only applied to red wines.