

## Comments of a Bon Vivant:

*Summer vibes, medium to full-bodied, yet playful. Great for any social gathering, backyard barbecues, rustic sausage, grilled fish, and roasted vegetables.*

## Celler De Capcanes Mas Donis Red



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:  
*Lighthearted*  
*Playful*

## Celler De Capcanes Mas Donis Red



SKU: 773573

|                       |                                                                          |
|-----------------------|--------------------------------------------------------------------------|
| Region                | Tarragona, Spain                                                         |
| Classification        | DO Montsant                                                              |
| Vintage               | 2023                                                                     |
| Grapes                | 45% Tempranillo, 35% Grenache, 10% Merlot, 5% Syrah, 5% Samsó (Carignan) |
| Soil Composition      | Mainly limestone and sand                                                |
| Vineyard Training     | Bush vines                                                               |
| Density/Yield         | 45 hl/ ha                                                                |
| Fermentation          | Temperature controlled fermentation (24-28°C), 6-8 days maceration       |
| Alcohol               | 13.5 %                                                                   |
| Residual Sugar        | 1.5 g/l                                                                  |
| PH                    | 3.5 g/l                                                                  |
| TA                    | 4.8 g/l                                                                  |
| Free SO <sup>2</sup>  | 29 mg/l                                                                  |
| Total SO <sup>2</sup> | 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

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 are planted from 150-450m. Pruning: Grenache and Carignan traditional bush vines; Syrah, Merlot on wire.