

Comments of a Bon Vivant:

Spring vibes. Energizing with its bubbly personality. An elegant cava that pairs well salads, rice dishes, charcuterie, and fish. It is a beautiful and refreshing aperitif.

Celler De Capcanes Sense Cap Cava Reserva



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: *Spring*
Emotions/Occasions:
Energetic
New Beginning

Celler De Capcanes Sense Cap Cava Reserva



SKU: 122783

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|-----------------------|---|
| Region | Catalunya |
| Classification | DO Cava |
| Vintage | 2021 |
| Grapes | 50% Macabeo, 25% Parellada, 25% Xarel-lo |
| Soil Composition | Calcareous and clay |
| Vineyard Training | Cordon |
| Density/Yield | 60 hl/ ha |
| Fermentation | Initial fermentation in stainless steel. Second fermentation in the bottle for 30 months. |
| Alcohol | 11.5 % |
| Residual Sugar | 7.3 g/l |
| PH | 3.56 g/l |
| TA | 7 g/l |
| Free SO ² | 28 mg/l |
| Total SO ² | 60 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.