

CELLER DE CAPCANES CABRIDA



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.

VITICULTURE

This vineyard consists of 15 small plots of old vines that date back 60-110 years of age. The terroir is a makeup of a beautiful marriage of clay, granite, different plots of slate, giving a magnificent complexity to the wine structured by the minerality of their soil.

VINIFICATION

Harvest starts mid-September and is a hard push into mid-October. To ensure the highest possible quality of the grapes, they are hand sorted on selection table, grape by grape. It may be time consuming, but this dedication and commitment is what bring such beauty and life to the wine brought to your glass.

Fermentation occurs at controlled temperature (24-28°C).

Maceration takes place for 30 days, then moves into French oak barrels (3000L) where alcoholic and malolactic fermentation take place. This is followed smooth fining the wine. The purpose of fining wine is to soften or reduce its astringency and/or bitterness, as well as it removes proteins capable of haze formation. The wine then spends 12 months in new French foudre (3000L Large wooden vat). This ratio of wine to wood promotes a light and medium toasted note to the palate of the wine. Last but never the least, the wine is then gently transferred to stainless steel tanks for 2 months just before bottling.



SKU: 775035

Region	Montsant, Catalonia
Classification	DO
Vintage	2020
Grapes	100% Garnacha negra (old vines)
Soil Composition	Clay, granite; very mineral; and different plots of slate
Vineyard Training	Old Vine Bush
Density/Yield	25 hl/ha
Alcohol	14%
Residual Sugar	2 g/l
PH	0.03 g/l
TA	5.1 g/l
Free S02	35 mg/l
Total S02	45 mg/l

TASTING NOTES

Deep dark and intense ruby color. Joyful nose of fresh raspberries, summer flowers and a hint of clove. Fully developed Garnacha showing a wide arrange of ripe red fruits blended in with some dried herbs in a delicate and elegant body. Body is medium to full and showcasing an attractive acidity that sustains this wines vibrancy and freshness. The oak is subtle, delicate, and well-integrated, providing smooth soft tannins and notes of dried fruits, leather, and cooked berries. Beautifully crafted tannins that sit so neatly within this wide frame. Great balance of sweet and dry, warm, and cool elements. Delicious now, but with very good aging potential. Everything is perfect harmony in this wine.

PAIRING SUGGESTION

The freshness of this Garnacha makes this wine a good companion to blend nicely with more fatty plates such as duck breast, creamy cheeses, and feathered game. Beautiful to pair with rich flavored plates such as mushroom risotto and any roasted white meat.