



“ These Grenache vines grow on 100% ground limestone, which is less acidic. ”

CELLER DE CAPCANES LA NIT DE LES GARNATXES: LIMESTONE

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.

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. The Terroir collection are soil specific to highlight the difference each contribute to the wine. Warm and dry, vines are grown without irrigation. Ground limestone: fragmented rock that creates paths for the roots in search of water. In rain, water circulates with ease, but there is no water retention, the roots are deep, searching for compact ground.



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.

Winemaking



Anna Rovira Winemaker

Manually harvested in mid September, harvest lasts a month as grapes at lower altitude (200 m) ripen weeks earlier than higher altitude (600 m) vineyards. Fermented in controlled temperatures (24-28°C), with 28 days maceration. Alcoholic and malolactic fermentation carried out in French oak barrels (500L) with soft filtering. The wine is aged for 4 months in new French oak barrels (228l), that are light and medium toast.



"ADAPT way of making the wine to the vintage" ~ Anna Rovira



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SKU:	781933
Region:	Tarragona, Spain
Classification:	DO Montsant
Vintage:	2018
Grapes:	100% Grenache
Soil Composition:	Limestone
Vineyard Training:	Bush vines
Density/Yield:	45 hl/ha
Fermentation:	Controlled temperatures (24-28°C), 28 days Maceration
Vinification:	Alcoholic & malolactic fermentation carried in French oak barrels (500L)
Aging:	4 months in new French oak barrels (228l), light and medium toast
Alcohol:	14.5%
Residual Sugar:	1.5 g/l
PH:	3.4g/l
TA:	4.9
Free SO2:	32
Total SO2:	42

Tasting Note

Intense cherry color, with a beautiful big fruity bouquet. Aromas of red plum, cherry bomb, red delicious apple, spice, violet, with garden fresh floral notes and cut herbs. Complex, weighty, and balanced on the palate, with easy acidity and freshness. The flavours are fresh berry, plum and crisp red delicious apple with a clean finish.

Pairing Suggestion

This is a versatile wine that pairs best with mild dishes. Grilled fish and roasted meats work beautifully with this engaging Grenache. Delightful with simple appetizers for a relaxed cocktail party, book club, or informal reception.

Sales Facts:

- These Grenache vines grow on 100% ground limestone, which is less acidic.
- Ground limestone: fragmented rock that creates paths for the roots in search of water. In rain, water circulates with ease, but there is no water retention, the roots are deep, searching for compact ground.
- One month from first to last vineyard harvested, higher elevations ripen later.
- Vegan, light fining with yeast.