



“ The more acidic ground slate in this vineyard plot delivers a Grenache with a complex character and nice mineral notes. ”

CELLER DE CAPCANES LA NIT DE LES GARNATXES: SLATE

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 slate- the Licorella rock is formed in a high temperature in a high pressure environment, deep within the earth's crust, becoming laminated during the formation process. The licorella slate is in close contact with the roots. The soil is remarkably acidic.



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, from low yielding vines. 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 using yeast. The wine is aged for 4 months in new French oak barrels (228L), that are light and medium toast. Total production - 4000 bottles.



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



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SKU:	781934
Region:	Tarragona, Spain
Classification:	DO Montsant
Vintage:	2018
Grapes:	100% Grenache
Soil Composition:	Slate
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 14.5%
Alcohol:	14.5 %
Residual Sugar:	1.3 g/l
PH:	3.45g/l
TA:	5.2
Free SO2:	32
Total SO2:	42

Tasting Note

Intense powerful wine with a bright cherry color, with a beautiful big fruity bouquet. Aromas of red delicious apple, strawberry, prune, minerality, balsamic, with floral hints and dusty notes. Complex, weighty, and balanced on the palate, with good acidity, fruit, and a medium length finish. The flavours are berry, plum and balsamic with mineral notes on the finish. Decant for best expression of this powerful wine.

Pairing Suggestion

Balance the power of this wine with complex, rich dishes. Pair with grilled salmon and grilled sweet potato steaks with balsamic glaze, or grilled chicken, fire roasted pepper, feta pizza. Short rib crostini with cambozola cheese and cherry Jam for a casual gathering, or chile-rubbed flank steak with white polenta.

Sales Facts:

- These Grenache vines grow on 100% slate, which is produce wines that are more powerful.
- Grenache is more work in the winery, it is more delicate requiring more care.
- Vegan, light fining with yeast.
- Slate is remarkably acidic.