

Comments of a Bon Vivant:
*Fall vibes. A harmonious blend that delivers the warmth
and passion of a nice Spanish evening.*

Celler de Capcanes Mas Collet



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: *Fall*
Emotions/Occasions:
Reflection / Family
Grounded

Celler de Capcanes Mas Collet



SKU: 802284

Region	Montsant
Classification	DO Montsant
Vintage	2023
Grapes	Red Garnacha, Cabernet Sauvignon, Carinena
Soil Composition	Combination of sand, clay, and slate
Vineyard Training	Bush vines
Density/Yield	45 hl/ ha
Fermentation	Temperature controlled fermentation (26-29°C). All varieties were vinified separately in stainless steel tanks.
Alcohol	14.5%
Residual Sugar	1.5 g/l
PH	3.59 g/l
TA	4.9 g/l
Free SO ²	20 mg/l
Total SO ²	51 mg/l

SALES FACTS:

- *Organic and vegan certifications*
- *A leading European boutique cooperatives*
- *Known for their premium Kosher wines and overall sustainable practices*

VITICULTURE

Maceration: 21-35 days. Malolactic fermentation in tank. Naturally cold stabilized, light filtration. Aged for 9 months in new up to five years old American and French oak barrels.

Light and medium toasted; 0/1 racking. After blending aged for 6 months in tank before bottling. Soft fining before bottling.