



“ A wonderful all-purpose red for the summer – pure fruit seduction and charm. ”

CELLER DE CAPCANES MAS DONIS RED

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. Soil in the lower vineyards is alluvial while the higher vineyards and all terraces and slopes are on poor, mineral, stony soil whose base includes granite. The vineyards are various ages- Grenache and Carignan 10-25 years from different parts of the valley, Merlot, Syrah 5-10 years, and go are planted from 150-450m. Pruning: Grenache and Carignan traditional bush vines; Syrah, Merlot on wire.



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

The grapes for this wine were manually harvested from early September until mid October. Temperature controlled fermentation (24-28°C), 6-8 days maceration for colour, aromatic and structure. The grapes were vinified separately in steel tanks going through malolactic fermentation, blended together, then soft fining and light filtration before bottling. Grenache is aged in stainless Steel tanks, and the Syrah aged for 2 months in American and French oak barrels.





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SKU:	773573
Region:	Tarragona, Spain
Classification:	DO Montsant
Vintage:	2018
Grapes:	45% Tempranillo, 35% Grenache, 10% Merlot, 5% Syrah, 5% Samsó (Carignan)
Soil Composition:	Mainly limestone and sand
Vineyard Training:	Bush vines
Density/Yield:	45 hl/ha
Fermentation:	Temperature controlled fermentation (24-28°C), 6-8 days maceration
Vinification:	Grapes were vinified separately in steel tanks with Malo-lactic fermentation
Aging:	Grenache in stainless, Syrah 2 months in American & French oak barrels
Alcohol:	13.5%
Residual Sugar:	1.5 g/l
PH:	3.5 g/l
TA:	4.8 g/l
Free SO2:	29
Total SO2:	34

Tasting Note

Medium ruby with flecks of violet. A lovely perfume of cherry, red berries and spicy cake. Ripe and complex with floral and crisp fruit. Medium bodied with pure fruit seduction and charm. Fine finish with ripe soft tannins and refreshing aftertaste

Pairing Suggestion

Great to enjoy with friends in the backyard on a summer evening. Pair with grilled meats, red sauce pasta dishes, and cedar-planked fish.

Sales Facts:

- Sustainable farming on a mix of soil types, producing complex wines.
- A very versatile partner to salads, seafood, fish, and grilled meat dishes.
- A field of vibrant red fruits like strawberries and raspberries with hints of herbs and spice – a year-round pleasure.