



“ A field of vibrant red fruits like strawberries and raspberries with hints of herbs and spice—a year-round pleasure.

CELLER DE CAPCANES MAS DONIS ROSÉ

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- Garnache: 10-25 years Merlot, Syrah: 4-8 years, and go are planted from 150-450m. Pruning: Garnacha: 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 beautiful Rosé are manually harvest in the beginning of September. Four hours maceration on the skins, the wine is made by the “saignée” method, producing rich colours. Temperature controlled fermentation (13°-15C), keep the aromatics fresh and vibrant. The grapes were vinified separately in stainless steel tanks, blended together, then soft fining and light filtration before bottling.



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| SKU: | 730503 |
| Region: | Tarragona, Spain |
| Classification: | DO Montsant |
| Vintage: | 2019 |
| Grapes: | 75% Grenache, 10% Tempranillo, 10% Merlot, 5% Syrah |
| Soil Composition: | Mainly limestone and sand |
| Vineyard Training: | Bush vines |
| Density/Yield: | 65 hl/ha |
| Fermentation: | Spontaneous, with native yeasts |
| Vinification: | Saignée method, varieties vinified separately then blended |
| Aging: | Four months in stainless steel tanks |
| Alcohol: | 13.5% |
| Residual Sugar: | 1.5 g/l |
| PH: | 3.1 g/l |
| TA: | 5.3 g/l |
| Free SO2: | 33 |
| Total SO2: | 65 |

Tasting Note

Vibrant violet-medium red in colour. Fresh and aromatic, very fruity on the nose with bright red fruit flavours of strawberry and raspberry with a hint of geranium and spiciness. A full-bodied Rosé, that is dry, balanced with good acidity and lots of fresh fruit. Delicious flavours of strawberry, raspberry with herbal notes and a hint of black tea. Ripe and fresh with a long fruity finish.

Pairing Suggestion

They say we eat with our eyes... This Rosé is a bright and enticing addition to many an occasion. A very versatile partner to salads, seafood, fish, and grilled meat dishes. The acidity is excellent with grilled sausage, cassoulet, and rustic cured meats. Perfect for baked salmon with farm fresh vegetables on a warm summer evening.

Sales Facts:

- Sustainable farming on a mix of soil types, producing complex wines.
- Saignée method, a method of rosé winemaking that involves “bleeding” off a portion of red wine juice after it’s been in contact with the skins and seeds.
- Fruit for the Rosé is Estate, 220 hectares always used for Rosé product as grapes have more juice, more colour.