

## CELLER DE CAPCANES MAS TORTÒ



**O**n 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.

### VITICULTURE

This vineyard consists of 15 small plots of old vines that date back 60-110 years of age. The terroir is a makeup of a beautiful marriage of clay, granite, different plots of slate, giving a magnificent complexity to the wine structured by the minerality of their soil.

### VINIFICATION

Harvest starts mid-September and is a hard push into mid-October. To ensure the highest possible quality of the grapes, they are hand sorted on selection table, grape by grape. It may be time consuming, but this dedication and commitment is what bring such beauty and life to the wine brought to your glass.

Fermentation occurs at controlled temperature (24-28°C).

Maceration takes place for 30 days, then moves into French oak barrels (3000L) where alcoholic and malolactic fermentation take place. This is followed by smooth fining the wine. The purpose of fining wine is to soften or reduce its astringency and/ or bitterness.

The wine then spends 12 months in new French foudre (3000L Large wooden vat). This ratio of wine to wood promotes a light and medium toasted note to the palate of the wine. Last but never the least, the wine is then gently transferred to stainless steel tanks for 2 months just before bottling.



SKU: 873345

Region	Montsant, Catalonia
Classification	DO
Vintage	2021
Grapes	40% Garnacha, 30% Carineña, 30% Cabernet Sauvignon
Soil Composition	Clay, granite; very mineral; and different plots of slate
Vineyard Training	Old Vine Bush
Density/Yield	25 hl/ha
Alcohol	15%
Residual Sugar	1 g/l
PH	3.57
TA	4.9 g/l
Free S02	20 mg/l
Total S02	65 mg/l

## TASTING NOTES

A well-crafted blend of Garnacha, Carineña, and Cabernet Sauvignon. In the glass it displays a beautiful medium red ruby colour. Very ripe cherry aromas with some tertiary notes coming along such as plums, leather, and dried fruits. Full body, hints of vanilla. A chocolate luscious body and offers a long finish with red berry notes.

## PAIRING SUGGESTION

Mas Tortó is a great wine to pair with meat plates such as steaks, lamb, and beef casseroles. It stands up to barbeque plates as well and pairs gorgeously with pasta and vegetable dishes such as ratatouille.