



On the cusp of the noble wine regions of Priorat and Montsant, Celler de Capcanes offers an alluring dimension of Catalan wine making. Originally established 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.

## VINICULTURE

Cellar 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.



## VINIFICATION

Sparkling produced following the traditional method. Varieties are vinified separately and fermented in stainless steel tanks at a controlled temperature. The different base wines obtained from the grape varieties are blended together. The resulting wine is clarified and stabilized. The blend of base wines is bottled, and tirage liqueur is added. This mix of yeast and sugar creates the second, and definitive, fermentation within the bottles, which is then sealed.



**SKU : 122783**

Region	Catalunya
Classification	D.O. Cava
Vintage	2021
Grapes	50% Macabeo, 25% Parelada, 25% Xarel-lo
Soil Composition	Calcareous and clay
Vineyard Training	Cordon
Density/Yield	60 hl/ha
Fermentation	Stainless Steel
Aging	30 months in the bottle
Alcohol	11.5 %
Residual Sugar	7.3 g/l
PH	3.56 g/l
TA	7 g/l
Free SO2	28 mg/l
Total SO2	60 mg/l

## TASTING NOTES

Yellow- straw bright colour. Fragrant notes of white fruits such as green apple and pear, citrus aromas and an undertone of dried fruits and fennel. In the palate it shows a fresh, perfectly integrated acidity with persistent and integrated bubbles. Elegant with a refreshing finish.

## FOODS + MOODS

An ideal cava to enjoy by the glass and to combine with salads, rice nad pasta based dishes, charcuterie, fish and shellfish.