



CELLER

CAPÇANES

SINCE 1933

MAS

COLLET red



#### Elaboration:



##### Grape varieties:

- 35% Grenache
- 25% Cariñena
- 25% Tempranillo
- 15% Cabernet Sauvignon

**Vinification:** temperature controlled fermentation (26° C - 29° C), all varieties were vinified separately in stainless steel tanks, maceration: 8 - 16 days, malo-lactic fermentation in tank

**Ageing/maturation process:** 9 month aged in new up to five years old american and french oak barriques, light and medium toasted; 1 rackings. after blending aged for 6 months in tank before bottling.



**Vineyards:** 15 - 40 years old vines from different parts of the valley, 150 - 450 m altitude. Soil in the lower vineyards is alluvial while the higher vineyards and all terraces and slopes are on poor, mineral, stony soil based with some granite and slate.

**Harvest/Selection:** manual, from early september until mid october.  
Yield: 1.2 kg 1.5 kg per vine; 40-50 hl per ha.

**Tasting Note:** Medium deep red with flucks of violet; ripe cherry flavours; blueberries; smooth well integrated oaky, toasty aromas; medium bodied; fruitdriven; fine ripe sweetness; good acidity; perfectly balanced; round ripe tannins; long ripefruit finish.

**Food recommendation:** Lamb, entrecote, game (partridge, quail, rabbit); pizza, pasta; stews, casseroles, vegetable (mussaka, ratatouille), cheese.



#### Presentation:

**Bottle:** Bordalesa

**Case:** 12 bottles cardboard case

#### Celler de Capçanes:

C/ Llaberia, 4 · 43776 CAPÇANES - Tarragona (Spain) - **Tel./Fax:** 977 17 83 19

**e-mail:** cellercapcanes@cellercapcanes.com