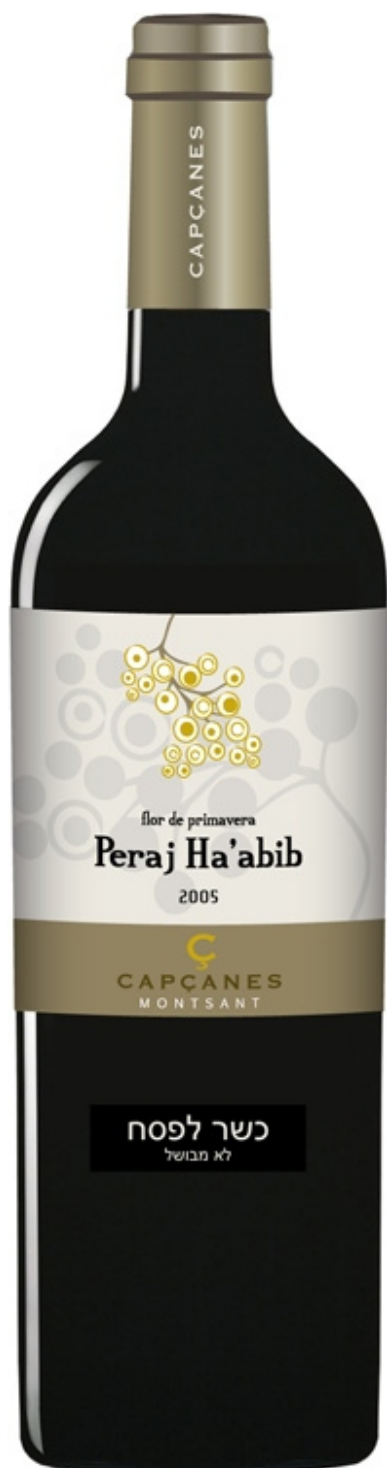




CELLER

CAPÇANES

SINCE 1933



FLOR de "Kosher" PRIMAVERA red

Elaboration:



Grape Varieties:

- 35% Grenache
- 35% Cabernet Sauvignon
- 30% Cariñena

Vinification: Made under the strict supervision of the Rabbi of Barcelona, Lo Mebushal - Casher Le Pesaj - temperature controlled fermentation (24° C - 28° C; indigenous yeast), all varieties were vinified together mazeration: 28 days. Malo-lactic fermentation started in tank and finished in barrel.

Ageing/maturation process: 12 month aged in new and one year old mainly French oak barrels (228l); light and medium toasted; no racking at all, after blending aged for 3 months in tank before bottling.



Vineyards: small plots of mainly old Garnacha and Cariñena vines (50 - 70 years old). Cabernet Sauvignon, Tempranillo: 15 - 25 years old.

Low yield: green harvest.

Terroir: clay, granit; very mineral; two plots of slate, slopes and terrases 180-550m altitude.

Harvest/Selection: manual selection in the vineyard, harvest starts mid september.

Yield: 750 to 1000 g per vine - 25 hl/ha (Grenache); 35 hl/ha (the others).

Tasting note: Dark, full saturated red; Black cherry; vibrant, bright aromas of cherry, plums, currant; toasty; coffee, mokka; rich copious cherry fruit; exhuberant small black berry flavours, very intensive dark fruit character; complex but elegant, full-bodied; ripe but soft tannins; ripe sweetness in aftertast; well balanced acidity; mineral character; with an serious ageing potential.

Conservation: Best drinking in the next 2 - 7 years.

Temperature: 15° C - 17° C.



Presentation:

Bottle: Bordalesa

Case: 6 bottles wooden case

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