



CELLER DE CAPÇANES

CABRIDA

DO Montsant. 2023

DO Montsant's first Red Grenache varietal wine.

Signature wine since 1996



VARIETIES

100% Red Grenache

Origin: Very old vines, from 60 to 110 years. Planted on slopes and terraces at different altitudes, between 300 to 550 m height from sea level. Clay, granite and slate soils. Very low yields: 400 to 750 g bunches per vine.

Hand-harvested from mid-September to mid-October.



VINIFICATION

Fermentation at a controlled temperature (24-28°C). 30-day maceration. Alcoholic and malolactic fermentation in stainless steel tanks. A small part is vinified together with the stem, to give the wine a fresher feeling. Soft filtering before bottling (only if necessary).



AGING

Aged for 12 months in French oak foudres (3000 L, light and medium toasted). Subsequent aging in stainless steel tanks for 2 months just before bottling.



ANALYSIS

- 15% Vol. Alcohol
- 4,8 g/l Total acidity
- 0,7 g/l Residual sugar



TASTING NOTE

Medium ruby bright color. Very expressive aromas of raspberry marmalade and a floral fragrance tagging along. The palate is delicate, showing great finesse. Very well defined with redcurrant fruit and a vibrant raspberry note, a floral and fresh undertone. Soft elegant tannins, oak being integrated into the wine for a round and delicate mouthfeel. Lingering. A pure and elegant expression of Red Grenache.



FOOD PAIRING

The freshness of this Garnacha makes this wine a good companion to blend nicely with more fatty plates such as duck breast, creamy cheeses, and feathered game. Beautiful to pair with rich flavoured plates such as mushroom risotto and any roasted white meat.



CERTIFICATIONS

Vegan V-Label | Organic CCPAE

