CELLER DE CAPÇANES

COSTERS DEL GRAVET

DO Montsant. 2023

Single vineyard wine from the "Costers del Gravet" estate in Capçanes, registered for more than 400 years

VARIETIES

70% Cariñena- 15% Cabernet Sauvignon - 15% Red Garnacha

Origin: Single-estate vines of Grenache and Carignan from 30 to 60 years, and Cabernet Sauvignon of 20 years. Planted on slopes ("costers") at altitudes ranging from 200 to 550 m from sea level. Clay and granite soils. Yields: 750 g to 1200 g per vine. Hand-harvested from beginning of September to mid-October.

VINIFICATION

Varieties are vinified separately. Fermentation at a controlled temperature (24-28ºC) with natural yeats. Maceration with the skins between 14 to 21 days. Alcoholic and malolactic fermentation in stainless steel vats. Soft filtering before bottling without cold stabilization.

AGING

Aged for 12 months in French oak barrels (light and medium toasted). Subsequent aging in stainless steel vats for 3 months just before bottling.

ANALYSIS

- 15% Vol. Alcohol
- 5,1 g/l Total acidity
- 1 g/l Residual sugar

TASTING NOTE

Deep cherry color. Floral and intense; Red fruits, raspberries, mineral and undergrowth notes. In the mouth, riper black fruit, berries, raspberry jam, plum, graphite, bell pepper, licorice. Enveloping, with ripe tannins, and a long, fresh finish.

PAIRING

Game meats and traditional dishes with high protein content: orange duck, stuffed or roasted chicken with plums, meat cannelloni, beef and fricandó stew, pig's trotters, mature cheeses. But also with lamb and grilled red meat.

CERTIFICATIONS

Vegan V-Label