CELLER DE CAPÇANES

ELS PÁJAROS

DO Montsant. 2023

Our honest interpretation of Carinyena in Montsant: limited old vines' selection. A tribute to our territory and to our team, "The birds", who aim for the best vintage expression of Carignan since 2008.

VARIETIES

100% Carignan

Origin: Very old bush vines, from 75 to 110 years. Planted on slopes at different altitudes, up to 550 m heigh from sea level. Clay, granite and slate soils. Very low yields: 400 g average per vine. Hand-harvested at the end of September.

VINIFICATION

Fermentation at a controlled temperature (24-28ºC). 30-day maceration. Alcoholic and malolactic fermentation in French foudre (3000 L). Smooth fining before bottling (only if necessary).

AGING

Aged for 12 months in French oak foudres (3000 L, light and medium toasted).

ANALYSIS

- 15% Vol. Alcohol
- 5,4 g/l Total acidity
- 1,1 g/l Residual sugar

TASTING NOTE

Medium deep garnet colour. Fragrant with wild herbs, freshly crushed dark berries, violet, red currant, dark cherry. The palate is fresh and very savoury, with volume and grip: jammy dark fruit, plum compote, crushed berry flavours, mineral and licorice hints and a nuanced spiciness. Long aftertaste.

PAIRING

The generous structure of this red demands big pairings, such as classic barbeque meats or elaborated steaks. This Carignan also pairs beautifully with cheeses from various range of intensity and with creamy pasta plates or roasted vegetables.

CERTIFICATIONS

Vegan V-Label

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