

CELLER DE CAPÇANES

SENSE CAP BLANC

DO Catalunya. 2024

*For centuries we have grown our vineyards unaware of the existence of a set of prehistoric cave paintings in Capçanes. Figures such as a headless bull, 'Sense Cap', are reproduced.
Carefree in essence, suited to casual drinking.*



VARIETIES

Garnatxa Blanca 70% & Macabeu 30%

Age of the vines: Garnatxa: 10 - 25 years and Macabeu: 40 years. Located at an altitude ranging from 150 to 450 m. Hand harvested, late August and early September.



VINIFICATION

Varieties are vinified together in stainless steel vats. Fermentation takes place at a controlled temperature (14-16°C). Cold stabilization and soft fining before bottling.



ANALYSIS

- 12.5% vol. alcohol
- 5 g/l tartaric acid
- <0.5 g/l residual sugar



TASTING NOTE

Bright straw yellow color. Fresh aromas of wild herbs, citrus and mineral notes. Joyful mouth with a vibrant acidity that appealingly combines with the citrus aromas and minerality notes to give freshness. Very appealing, with a rich fruit expression (white fruits, apple, peach, apricot, grapefruit) and an undertone of wild herbs, fennel and floral notes.



FOOD PAIRING

Ideal to pair with light meals and salads, it combines perfectly with fish and seafood dishes. Excellent to enjoy as an aperitif or by the glass.

