

CELLER DE CAPÇANES

# SENSE CAP NEGRE

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 negra 25% - Carinyena 20% - Syrah 20% - Merlot 20% - Ull de Llebre 15%

Vines are 10 to 25 years' old. Planted at an altitude ranging from 150 to 450 meters. Different soils and locations: in the lower vineyards, alluvial. Vineyards on terraces and slopes, and in higher locations, are planted in stony soil, with some granite and slate, poor in organic matter and mineral. Hand harvested, from early to late September.



## VINIFICATION

Varieties are vinified separately in stainless steel vats. Fermentation takes place at a controlled temperature (22-25°C). Maceration with the skins of 8 to 10 days.



## ANALYSIS

- 14% vol. alcohol
- 4,8 g/l tartaric acid
- <1 g/l residual sugar



## TASTING NOTE

Deep red burgundy color. Ripe red fruits on the nose. Showing a smooth and fine texture on the mouth with a large array of red fruits: cherries, strawberries, redcurrant, red berries. A nice and perfectly integrated acidity keeps it fresh and adds to the whole to make it very pleasant to drink.



## FOOD PAIRING

The fruit and smoothness of this young red fits perfectly with a diversity of plates, especially cheeses, dried fruits, white meats and rice. A great wine to enjoy on its own too, by the glass!

