

CELLER DE CAPÇANES

# MAS DONÍS NEGRE

DO Montsant. 2024

*"A young and hedonistic Montsant. To enjoy at any moment."*



## VARIETIES

- 30% Red Garnacha
- 20% Merlot
- 20% Cariñena
- 15% Syrah
- 10% Tempranillo
- 5% Cabernet Sauvignon

Vineyards ranging from 10 to 25 years old, from different areas of the valley. Alluvial plots; at higher elevations, terraces on granite and slate. Harvested by hand from early September to mid-October.



## WINEMAKING

Controlled fermentation temperature (24-28°C). Malolactic fermentation in steel vats. Maceration: 6-10 days. The varieties are vinified together. Rear aging in stainless steel vats for 4 months before bottling.



## ANALYSIS

- 14% vol. Alcohol
- 4.8 g/l total acidity
- 0.1 g/l residual sugar



## TASTING NOTE

Medium ruby with violet notes. Charming scent of liqueur cherry and red berries; spiced cake. Medium body; pure seduction and charm; refreshing finish with soft, ripe tannins.



## PAIRING

Its fruity and refreshing nature pairs wonderfully with appetizers like beef carpaccio, goat cheese salads, or pasta salads. It pairs perfectly with vegetables or grilled meat.



## CERTIFICATIONS

Vegan V-Label

