

CELLER DE CAPÇANES

MAS DONÍS NEGRE

DO Montsant. 2024

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



VARIETIES

- 35% Garnacha tinta
- 30% Merlot
- 20% Syrah
- 15% Tempranillo

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
- 0.6 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

