CELLER DE CAPÇANES

MAS DONÍS SELECCIÓ

DO Montsant. 2023

"A perfect balance of berries, currants, and spices. Aromatic and delicious."

VARIETIES

50% Red garnacha
30% Cabernet Sauvignon
20% Cariñena.
Vine age: over 50 years. Soil: clay and granite, on terraces. Altitude: 150 to 450m. Hand-harvested from September to early October.

WINEMAKING

Fermentation at a controlled temperature (26-28 ºC) to enhance aromas and a slow fermentation. Varieties vinified separately in stainless steel tanks. Maceration: 10-21 days.

ANALYSIS

- 15% vol. alcohol
- 4.8 g/l ATT
- 1.8 g/l residual sugar

AGING

Partially aged in barrels (Cariñena)

TASTING NOTES

Medium-intensity ruby red. On the palate, ripe and juicy notes of forest fruits, blueberries, and blackberries harmonize with a balsamic and spicy background. A touch of oak and toast is very well integrated with soft vanilla notes. Medium-bodied with mellow, well-balanced tannins.

FOOD PAIRING

Perfect for rich dishes like fricandó, lamb tartlets, or pork tenderloin with prunes, chestnuts, and star anise. A harmonious pairing with creamy dishes such as grape and truffle risottos, vegetable lasagnas, or ratatouille.

CERTIFICATES

Vegan V-Label

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