

CELLER DE CAPÇANES

SENSE CAP SELECCIÓ

DO Catalunya. 2023

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

Cariñena 30% Garnacha tinta 35% Cabernet Sauvignon 35%

Vines from 20 to 30 years' old. Vineyards are planted at an altitude ranging from 150 to 450 meters, on terraces and slopes. Different soils: granite, sand, slate and clay. Hand harvested, from early September to mid October.



VINIFICATION

Varieties are vinified separately in stainless steel vats. Fermentation takes place at a controlled temperature (26-29°C). Maceration with the skins of 21 to 35 days. Malolactic fermentation in stainless steel and cement vats.



AGING

Nine months in medium and light toasted American and French oak barrels. The wine ages for six more months in stainless steel vats before being bottled.



ANALYSIS

- 14,5 % ABV
- 4,9 g/l acidity (tartaric)
- 1,9 g/l residual sugar



TASTING NOTE

Medium deep ruby colour with violet hues. Red ripe fruits on the nose. Ripe cherry flavours, blueberries and smooth, well integrated toasty notes. Medium body, fruit driven with a fine ripe frutiness. Good acidity and round ripe tannins stand in perfect balance, bringing freshness to the whole. Long ripefruit aftertaste.



FOOD PAIRING

White and red meats are an easy choice to pair nicely with this wine. Sautéed vegetables and mushrooms, and pasta with creamy sauce are beautiful companions as well to this Sense Cap.

