



## *Sense Cap Selecció*

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### **D.O. Montsant**

### **Grape varieties:**

- 50% Garnacha
- 25% Cariñena
- 25% Cabernet Sauvignon

### **Harvest:**

- Handpicked; from early September until mid October

### **Winemaking:**

- Temperature controlled fermentation (26-29°C)
- All varieties were vinified separately in stainless steel tanks
- Maceration: 8-20 days
- Naturally cold stabilized, light filtration
- Malo-lactic fermentation in tank
- Soft fining before bottling

### **Ageing:**

- 9 month aged in new up to five years old American and French oak barrels light and medium toasted
- After blending aged for 6 months in tank before bottling

### **Total production:**

- Approximately 100.000 bottles (75cl)

### **Analysis:**

- 14,5 % vol. Alcohol
- 5 g/l acid (tartaric)
- <2 g/l residual sugar

### **Tasting note:**

- Medium deep red with flucks of violet. Ripe cherry flavours, blueberries and smooth well integrated oaky, toasty aromas. Medium body, fruitdriven with fine ripe sweetness. Good acidity keeping a perfectly balanced wine with round ripe tannins. Long ripefruit finish.

### **Food pairing:**

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

