



## Els "Pájaros"

### D.O. Montsant

#### Background:

- It all started in 2008 with 5 Pájaros, three Capçanes winemakers and two French colleagues. These Pájaros decided to aim for the best Cariñena from the oldest vines. Years went by and from 5 they went down to 2 pájaros, who still aimed for the best Cariñena this land could provide us with. One decade later it is called "Els Pájaros", as a tribute to the whole Capçanes winery team, because there is a part of all of us in this wine. We are proud to be part of this wine.

#### Grape varieties:

- 100% Cariñena from very old vines.

#### Winemaking:

- Fermentation at controlled temperature (24-28°C)
- Maceration: 30 days
- Alcoholic and malolactic fermentation in French Foudre (3000L)
- Smooth fining before bottling (if necessary)

#### Ageing:

- 12 months in new French Foudre (3000L), light and medium toasted

#### Total production:

- Approximately 4.000 bottles (75cl.)

#### Tasting note:

- Medium to deep intensity with violet reflects. Intense blackberries and peppery aromas. A generous arrange of dark fruits, with notes of blueberries, blackberries and blackcurrant. Liquorice, cassis and spices add layers of complexity to a rich full bodied Cariñena, where the tannins are present but completely integrated. Dried fruits, light smokiness and cigars round up a very serious and elegant wine.

#### Food pairing:

- The generous structure of this red demands big pairings, such as your classic barbeque meats or your well elaborated steaks. On a more veggie level this pairs beautifully with cheeses from various range of intensity and with creamy pasta plates or roasted vegetables.

