

CELLER DE CAPÇANES

MAS COLLET

DO Montsant. 2022

"A tribute to the vintners from the village of Capçanes"



VARIETIES

- 50% Cariñena
- 35% Red Garnacha
- 15% Cabernet Sauvignon

Age of the vines: Garnacha and Cariñena from 15 to 40 years and Cabernet Sauvignon from 10 to 15 years old. Soil: clay and granite, terraced. Height from 150 to 450 m. Hand harvested.



VINIFICATION

Maceration: 21-35 days, the varieties are vinified separately. Fermentation at controlled temperature (26-29°C). Beginning of malolactic fermentation in vats and ending in oak barrels.



ANALYSIS

- 14,5% vol. Alcohol
- 5.1 g/l total acidity
- 1 g/l residual sugar



AGING

9 months in medium and light toasted American and French oak barrels. Later aging in vat for 6 months before bottling.



TASTING NOTE

Medium ruby color with violet nuances; ripe cherry and blueberry; soft and well integrated aromas of oak and toast; medium body, dominated by fruit and a sensation of ripe and refined sweetness; good acidity; perfectly balanced; ripe and round tannins; long finish.



FOOD PAIRING

Red and white meats, such as baked lamb with aromatic herbs or stews with prunes. Vegetables sautéed with wild mushrooms, risotto with black truffle and parmesan or caramelized onion tart with goat cheese.



CERTIFICATES Vegan V-Label

