

CELLER DE CAPÇANES

MAS DONÍS OLD VINES

DO Montsant. 2021

“Perfect balance between berries, currants and spices. Aromatic and delicious”



VARIETIES

65% Garnacha (grenache)

20% Syrah

15% Cariñena (Carignan)

Age of the vines: more than 50 years. Soils: clay and granite, terraced. Altitude from 150 to 450m. Hand-harvested from September to early October.



VINIFICATION

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



ANALYSIS

- 14,5% vol. Alcohol
- 4.8 g/l total acidity
- 0.9 g/l residual sugars



AGING

Partially aged in barrels (cariñena)



TASTING NOTE

Ruby red of medium intensity. In the mouth, ripe and juicy notes of berries, blueberries and blackberries in harmony with a balsamic and spicy background. A touch of wood and toasted flavour, very well integrated with soft notes of vanilla. Medium body with soft and very well balanced tannins.



FOOD PAIRING

Perfect for stew dishes such as fricandó, lamb casserole or pork tenderloin with plums, chestnuts and star anise. Harmonious pairing with creamy dishes such as mushroom and truffle risottos, veggie lasagna or ratatouille.



CERTIFICATES Vegan V-Label

