

CELLER DE CAPÇANES

MAS DONÍS RED

DO Montsant. 2023

"A young, hedonistic Montsant. Perfect for a summer night"



VARIETIES

- 35% red Garnacha
- 30% Merlot
- 20% Syrah
- 15% Tempranillo

10 to 25 year-old vineyards from different parts of the valley. Soil: alluvial vineyards while higher terraces on granite and slate. Manual harvest from early September until mid October.



VINIFICATION

Controlled fermentation at temperature (24°-28°C). Malolactic fermentation in vat. Maceration for 6-10 days. The varieties are vinified together. Subsequent aging in vat for 4 months before bottling.



ANALYSIS

- 14% vol. Alcohol
- 5.2 g/l total acidity
- 1 g/l residual sugars



TASTING NOTE

Medium ruby with violet notes. Charming perfume of liqueur cherry and red berries, spiced cake. Medium body; pure seduction and charm; Fine refreshing finish with soft ripe tannins.



FOOD PAIRING

Its fruity and refreshing nature pairs wonderfully with appetizers such as beef carpaccio, goat cheese salads or pasta salads. Excellent pairing with grilled vegetables or meat.

CERTIFICATES Vegan V-Label

