

CELLER DE CAPÇANES

MAS TORTÓ

DO Montsant. 2022

"A heartfelt tribute to the oldest vineyards of Capçanes and Montsant"



VARIETIES

35% Cariñena (carignan)

35% Cabernet Sauvignon

30% Garnacha (grenache)

Age of the vines: 50-70 years. Soils: clay and granite, on terraces. Hand-harvested mid-September to mid-October



VINIFICATION

Fermentation at controlled temperature (27-29°C; native yeasts) in stainless steel vats. Maceration: 18-35 days; all varieties vinified together. Gentle filtering before bottling, without cold stabilization. Aging 3 months in vats before bottling.



ANALYSIS

- 15% vol. Alcohol
- 4,5 g/l total acidity
- 0,9 g/l residual sugar



AGING

12 months in new French oak barrels, light and medium toasted



TASTING NOTE

Ruby red of medium intensity. Ripe cherries on the nose with nuances of figs, leather, and dried fruits. Generous and expansive palate, perfect harmony between the red fruit flavors and the subtle tones of vanilla and cocoa derived from its barrel aging.



PAIRING

Mas Tortó is an exquisite and elegant wine, boasting a robust body and presence. It pairs marvelously with dishes that feature equally bold flavors, such as roasted, grilled, smoked, and baked specialties.



CERTIFICATIONS

Vegan V-Label | Ecological CCPAE

