

La Flor del Flor de Primavera

Tasting note

Bright and vibrant, medium red colored; charming, fresh and seductive aromas of ripe cherries and red berries along with the floral nuances of roses and wild herbs. Complex but fine and sophisticated, perfumed. In the mouth full-bodied, complex, almost eccentric, and has a seductive spirit. It is subtle, aristocratic, introverted, and unique, much like great Burgundies and Northern Rhone Hermitage! The oak aging perfectly provides the additional aromatic layers of delicately roasted coffee and a toasted/smoky note. The mouth texture is intense and viscous due to its high natural glycerin level, however it's still nicely fresh and vibrant with lively acidity, a delicate sweetness, and great mouth feel. Aftertaste shows a substantial, but never aggressive crispy tannin structure which will allow this wine to age perfectly over the next 15 years. Very good length, an explosive aftertaste and fine red fruit which come through fully and elegantly!

Pairing

Venison, roasted lamb chops; lamb loin with herbs; crispy duck, goat, BBQ, grilled vegetable, cheeses, mushroom risotto, lamb, roasted goose

Grape varieties

100% Grenache "Old Vines" (85-105 years old)



Winemaking

Temperature controlled fermentation (26-30°C; indigenous yeast)
Maceration: 27 days
Malo-lactic fermentation started in tank and finished in barrel
No fining
Not cold stabilized. Light filtration

Aging

12 months in new French oak barrels (228l, 300l and 500l.) Light and medium toasted
2 months in stainless steel tanks before bottling

Vineyards

5 small plots of old vines
Age of vines: 85-105 years old
Terroir: clay, granite; very mineral; and different plots of slate
Slopes and old terraces
Altitude: 300-550m
Pruning: traditional bush vines

Vintage

By hand in 20kg boxes
Harvest mid-september until mid-october
Yield:
- 400 to 750g (2 - 4 small bunches per vine)
- 15-18hl/ha
Small, thick-skinned, beery fruit

Producción total

3000 bottles (75cl.)

Analysis

14,8 % vol. Alcohol
5 g/l acidity (tartaric)
<2 g/l residual sugar

Awards and ratings

Ultimate Wine Challenge 2018:

- Flor del Flor de Primavera old vines samsó 2014: 93 points

Gilbert Gaillard 2018:

- La Flor del Flor de Primavera GarnaTXa - 2015: 90/100: GOLD

Blue Lifestyle August 2017:

- Flor del Flor de Primavera Garnatxa 2013: 92 points.

Gilbert Gaillard 2017:

- Flor del Flor de Primavera Garnatxa 2014: GOLD

Selection Das Genusmagazin 2016

- Flor de Flor de Primavera Garnatxa 2013: 4****

Yossie's Wine Recommendations #264 - The Best and the Brightest

- **Capcanes, la Flor del Flor de Primavera, Montsant, 2011:** The third release of this special wine from Capcanes, creator of one of my perennially favorite wines – the Peraj Ha'Abib. Despite the slightly higher price point for the La Flor, I consider the Ha'abib the flagship wine, due to its consistency, ageability and my personal affection for it. A feminine wine, made from 100% old-vine Grenache the wine opens up with an enticing nose of near-sweet red crushed berries with a hint of cassis, warm spices and earth giving the fruit a complexity that tantalizes. The medium-bodied palate opens slowly to reveal a tantalizing array of red forest fruit, slightly smoky oak and those caressing-yet-powerful tannins that are the hallmark of this winery and its winemaking team. The fruit, tannins and oak all combine with the impeccable balance and layered elegance we have come to expect from this delightful winery. Drinking nicely now, the wine will continue to evolve and develop for the next two to three years and should cellar comfortably through 2018, maybe longer. Stay tuned for the coming release of a 2012 Carignan that is made from seriously old vines (some of which are over 105 years old) and was amazing out of the barrel when I tasted it earlier this year.

Daniel Rogov Strat's Place/Tel Aviv/Israel:

- “Flor de Flor old vines Garnacha´07”: **92 p**,
- Capcanes, La Flor de Flor, Montsant, Catalunya, Spain, 2007: The kosher cuvee of the wineries Cabrida wine. Full-bodied, with generous but gently caressing tannins and spicy wood, made entirely from old vine Garnacha, the vines said to be anywhere from 80-110 years old. Dark garnet with orange and purple reflections, full-bodied and concentrated, packed with soft, gently caressing tannins. On first attack blueberries and wild berries, those followed by aromas and flavors of ripe plums, blackberries, chocolate ganache and fig notes. Tannins and fruits rise nicely on the long, velvety finish. Drinking nicely now but best 2012-2018, perhaps longer. Score 92. K

“The Wine Advocate”/USA, Robert Parker, Issue 194; may 2011:

- “Flor de Flor ´07: **94 p**
- “The 2007 Flor de Flor de Primavera (Kosher) is 100% Garnacha sourced from 85- to 105-year-old vines and aged for 18 months in new and 1 year French oak. It sports an expressive perfume of minerals, exotic spices, incense, black cherry, and lavender. It deftly combines elegance with power on the palate along with outstanding nose. Give it another 3-4 years of cellaring and drink it from 2014 to 2022.”

“Koshervino, Jon Tabak”,2011 USA

Flor de Flor vinyes velles garnatxa 07: 94 punts.

Un nou kosher que presenta Capçanes, elaborat a partir de vinyes velles de garnatxa de 100 anys. Hi ha molt poques garnatxes kosher al mercat i aquesta és una veritable troballa. Segons la meva opinió, és encertat jutjar aquesta ampolla per la seva etiqueta; tant l'ampolla com el seu contingut són increïblement bonics. De color grana amb tocs violacis, a la copa és un vi gairebé surrealista. Nas i boca ens ofereixen sensacions similars, amb un festival de fruites del bosc –nabius, maduixes, gerds i móres- seguit per tocs de pruna i pinzellades de cacau. De cos mig/alt amb tanins fermes però suaus que deixen una sensació setinada en boca. El final és llarg i ple d'espècies. Cal seguir el seu desenvolupament durant els propers anys. Salut!

Jancis Robinson website/England:

- “Flor de Flor old vines Garnacha´07”: **16/20 p**
- “...very sweet and delicate. Lots of fruit .. marked tannins. Almost like a minerally claret. A very particular wine ... Pretty impressive length.