



CELLER DE CAPÇANES

PANSAL 2001

DO Montsant. 2001



VARIETIES

Old Garnacha vines which are over 60 years old.

Terraced clay and granite soils.

Grown at altitudes greater than 500m.

250 to 1,000 g per vine. 25-35 hl/ha.

Delaying the harvest to late October.



WINEMAKING

A late harvest, letting the grapes dry on the vine.

A partial fermentation is accomplished by adding wine alcohol which stops the fermentation and maintains a high concentration of sugars in the wine.

Macerated for 30 days.

24 years of static aging, in medium-to-light toasted French oak barrels (225l).



ANALYSIS

- 18,89% Alcohol
- 7,11 g/l ATT
- 126 g/l Sugars



TASTING NOTE

Aged amber in colour.

Intense and very expressive nose.

Widely aromatic, highlighting notes of nuts, candied fruit, and honey, followed by a roasted note with a hint of rancidity that characterizes this sweet wine.

Complex, deep palate... with an endless variety of nuances and great freshness that prolongs and balances the finish.



FOOD PAIRING

Pairs well with desserts, such as dark chocolate and orange cake, carob sponge with hazelnut mousse, or something as simple as dried nuts.

With blue cheeses or foie gras.

Best served chilled, between 10 and 12°C.