



Celler de Capçanes, Peraj Ha'abib (Kosher), DO Montsant, Spain, '2021`

Product code: `1736

PRODUCER PROFILE

Nestled between the rugged hills of the Catalan countryside, in the tiny village of the same name, is the well-respected Celler de Capçanes.

It was the wild Montsant landscape that first captivated Jürgen Wagner back in the early 1990s, but it was the huge potential he recognized in this unique village co-operative that determined what followed. Pouring all his efforts into working with the growers to nurture the best from their vineyards, Jürgen has since established Celler de Capçanes as one of the most engaging and outward-looking wineries in the area. A combination of diverse vineyard plots and old-vine Garnacha is captured and eloquently expressed in all their wines. Together with Jürgen, winemaker Anna Rovira conjures up complex and characterful wines that show how, thanks to a shared vision and concentration on quality, great wines need not be the exclusive preserve of prestigious single estates.

VITICULTURE

Small plots of mainly old Grenache and Carignan vines (50-70 years old). Cabernet Sauvignon 15-25 years old. Low yielding due to green harvest. Terroir: Clay, granite, very mineral. Altitude: 180-550m

WINEMAKING

Vinified under the strict supervision of the Rabbi from the Habat Jewish Community of Barcelona. This is a Certified kosher wine: Lo mevushal (not pasteurized) and Le Pessaj. Fermentation is at a controlled temperature (24-28°C). Malolactic fermentation started in stainless steel tanks and finished in barrel. Maceration of 28 days, with all varieties vinified together. Ageing: 12 months in new French kosher certified oak barrels (228L), light and medium toasted. Posterior ageing in stainless steel tanks for 3 months just before bottling.

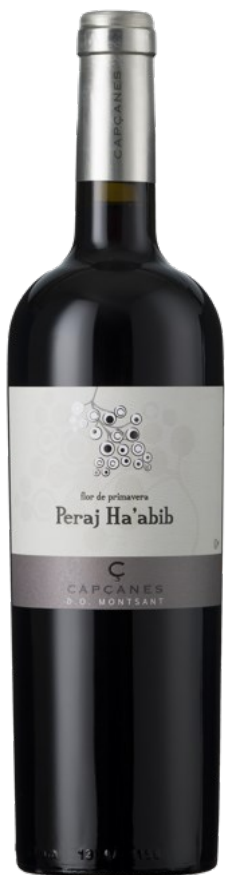
TASTINGNOTE

Dark, full red yet vibrant colour. Bright aromas of cherry, plums, currant and toasty, coffee, mocha nuances. Complex but elegant, full-bodied, ripe but soft tannins and ripe sweetness on the finish. Well balanced acidity and mineral character with an serious ageing potential.

FOOD MATCHING

Venison, veal, BBQ, roasted beef, stew, game, roasted lamb chops with ratatouille, grilled vegetable, cheeses, roasted oxtail.

AWARDS



TECHNICAL DETAILS

Varieties:

Cabernet Sauvignon 38%,
Cariñena 36%,
Garnacha 26%

Vegetarian

Vegan

Producer works organically

Features

ABV: 14.5%

Closure: Natural cork

Colour: Red

Oak Ageing

Time: 12 Months

Type: French (Kosher Certified)

% wine oaked: 100

% new oak: 100

Style: Still wine

Case Size: 6 x 75cl

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