

## CELLER DE CAPÇANES, CABRIDA, DO MONTSANT, SPAIN, 2016



### Producer Profile

In a little village nestled in the dramatic rugged hills of the Catalan countryside is Celler de Capçanes. It was into this wild landscape that Jürgen Wagner walked, in the mid-1990s and never left. Entranced by what he found and the potential at the co-operative, he had no option but to stay.

Over the last 25 years he has breathed energy into this venerable operation, instilling pride in the natural wealth that is their vineyards. The potential of the diverse terroirs in these vineyards is captured and expressed so clearly in the delicious Garnachas and blends that Anna Rovira, the winemaker, and Jürgen together conjure up. As an example of how excitement, focus and dynamism can be bred into a co-operative born in the early 20th Century, Capçanes shines.

### Viticulture

Working with Garnacha predominantly but with vineyards of Samsó (Cariñena), Tempranillo, Merlot, Cabernet Sauvignon, Syrah, Pinot Noir, Macabeo and Garnacha Blanca scattered over sites on the hills that rise up around the village giving altitudes ranging from around 250 to 550 metres. Nowadays over 50% of the vineyards are organic while around 90ha have been certified.

### Winemaking

Temperature controlled fermentation (24-28°) indigenous yeast. Maceration for around 30 days. Alcoholic and malolactic fermentation in 3000l French oak barrels. 12 months aging in new French oak foudre/ ageing in stainless steel tanks for 2 months just before bottling.

### Tasting Note

Bright, deep violet- ruby colour. Plentiful aromas of cherry and blueberry which shows the pure essence of old Grenache vines. Full-bodied, dense flavours of dark berry fruit, elegant oaky, toastiness, fresh, vibrant acidity and elegant glycerin sweetness. A serious, ripe tannin background with very good length.

### Food Matching

Roasted lamb chops; lamb loin with herbs; roasted duck breast, goat, beef, seared foie gras on tofu, grilled vegetable, cheeses; lamb cous-cous.

### Technical Details

#### Varieties:

Grenache 100%

ABV: 15%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

### Oak Treatment

Time: 12 Months

Type: French

% wine oaked: 100

% new oak: 100