

## Celler de Capçanes, Cabrida, DO Montsant, Spain, 2021

### Producer Profile

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

It was this wild Montsant landscape which first captivated Jürgen Wagner back in the early 90s, but it was the huge potential he recognised 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 and the most honest expressions of their terroir, Celler de Capçanes has established itself 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. Winemaker, Anna Rovira together with Jürgen, conjure up complex and characterful wines that show how, with a shared vision, focus on quality and hard work, great wines and an enviable reputation are not the exclusive birth right of prestigious single estates.

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

Product code: 1734

### Technical Details

#### Varieties:

Grenache 100%



**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 12 Months

**Type:** French

**% wine oaked:** 100

**% new oak:** 100

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