

# Celler de Capçanes, Mas Collet, DO Montsant, Spain, 2022

## 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

For the Mas Collet, they work mainly with Garnacha, but also with Samsó (Carinyena/ Cariñena), Tempranillo, Merlot, Cabernet Sauvignon, Syrah, Pinot Noir, Macabeo and Garnacha Blanca vineyards scattered over sites on the hills that rise up around the village at altitudes ranging from around 250 to 550 metres.

## Winemaking

Temperature controlled fermentation (26-29°). All varieties were vinified separately in stainless steel tanks. Maceration for 8-16 days. Ageing for 9 months in old oak then 6 months in tank before bottling.

## Tasting Note

This has a medium deep red colour with flecks of violet and ripe cherry flavours and blueberries on the nose. Smooth well integrated oaky, toasty aromas. Medium bodied, fruit driven, fine ripe sweetness with good acidity which is perfectly balanced with the round ripe tannins culminating in a long ripe fruit driven finish.

## Food Matching

Lamb, entrecote, game, pizza, pasta, stews, casseroles



Product code: 3131

### Technical Details

#### Varieties:

Garnacha 30%  
Samsó 30%  
Others 40%



**ABV:** 13%

**Closure:** Technical cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 9 Months

**Type:** 230 Litre American and French oak

**% wine oaked:** 100

**% new oak:** None