

Product code: 3129

CELLER DE CAPÇANES, MAS DONIS NEGRE, DO MONTSANT, SPAIN, 2020



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

Soil in the lower vineyards is alluvial while the higher vineyards and all the terraces and slopes are mineral, stony soil based with some granite and slate.

Winemaking

Fermentation is temperature controlled (22-25° in order to enhance the aromas and for a slower fermentation. Varieties are vinified separately in stainless tanks with an 8 to 10 day maceration. Malolactic fermentation in stainless steel tanks.

Tasting Note

Medium ruby colour with violet highlights, lovely perfume of liquor, cherry and red berries, spicy cake and a complex floral medium bodied palate packed full of pure fruit seduction and charm. A fine finish with ripe soft tannins and beautiful flavours.

Food Matching

The fruit and smoothness of this young red fits perfectly with cheeses, dried fruits, white meats and rice.

Technical Details

Varieties:

Grenache 40%

Syrah 30%

Others 30%

ABV: 14%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment