

Product code: 1737

## CELLER DE CAPÇANES, PANSAL DEL CALÀS (50CL.), DO MONT SANT, SPAIN, 2014



### 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

Small plots of old Grenache and Carignan vines (60-85 years old) on clay, granite, very mineral soils with two plots of slate in terraces at an altitude of 500m.

### Winemaking

Fermentation is halted with the addition of grape alcohol retaining a natural sweetness of 70 g/l. Fermentation is controlled at 27-29°C with indigenous yeasts used. Maceration for 30 days, both varieties are vinified together in stainless steel tanks. Not cold stabilised but undergoes a light filtration.

### Tasting Note

An incredibly rich wine, dark in colour due to its concentration. Such concentration is also shown through the huge variety of flavours this delivers on the palate, from it's ripe seductive blackberries, cherries, raspberries, as well as a slight jammy tertiary approach. Blending nicely with the fruit we find toasty, coffee, toffee aromas from the oak that are well integrated with the sweetness. The finish is long and the acidity in this full-bodied wine keeps the wine alive with a soft tannic structure.

### Food Matching

The relatively low sugar level (compared to other Sweet Reds like Banyuls or Port) allows this wine to pair with main courses like roasted beef, game, roasted duck, stews, Steak or smoked foie gras... and any kind of bitter flavours like coffee, nuts, bitter chocolate, smoky, toasty aromas...and fresh and mature cheeses...and simply by itself.

### Technical Details

#### Varieties:

Grenache 70%

Carignan 30%

ABV: 16.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 50cl

### Oak Treatment

Time: 15 months

Type: French

% wine oaked: 100

% new oak: 50