

Product code: 1737

## Celler de Capçanes, Pansal del Calàs (50cl.), DO Montsant, Spain, 2017



### 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

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

This dark, almost black wine has enormous concentration, resulting in very ripe seductive fruits like roasted aromas of plums, cassis and dark cherries and currant, toast, coffee and mocha. Perfectly aligned alcohol and lively acidity with an elegant smooth finesse. The sugar level is attractive and well integrated and the wine shows serious soft and ripe red wine tannin 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 roast 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 Ageing

Time: 15 months

Type: French

% wine oaked: 100

% new oak: 50