

Product code: 1736

CELLER DE CAPÇANES, PERAJ HA'ABIB (KOSHER), DO MONTSANT, SPAIN, 2018



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 mainly old Grenache and Carignan vines (50-70 years old). Cabernet Sauvignon 15-25 years old. Low yielding due to green harvest. Terroir: Clay, granite, very mineral. Altitude: 180-550m

Winemaking

Vinified under the strict supervision of the Rabbi from the Habat Jewish Community of Barcelona. This is a Certified kosher wine: Lo mevushal (not pasteurized) and Le Pessaj. Fermentation is at a controlled temperature (24-28°C). Malolactic fermentation started in stainless steel tanks and finished in barrel. Maceration of 28 days, with all varieties vinified together. Ageing: 12 months in new French kosher certified oak barrels (228L), light and medium toasted. Posterior ageing in stainless steel tanks for 3 months just before bottling.

Tasting Note

Deep dark cherry colour. The complexity of this beautifully crafted wine is shown through mature red and dark fruit aromas with some cacao and herbs. Generous in body with soft powerful tannins and cooked fruit notes and so beautifully balanced on the finish.

Food Matching

Venison, veal, BBQ, roasted beef, stew, game, roasted lamb chops with ratatouille, grilled vegetable, cheeses, roasted oxtail.

Technical Details

Varieties:

Cabernet Sauvignon 35%

Grenache 35%

Cariñena 30%

ABV: 15%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 12 Months

Type: French (Kosher Certified)

% wine oaked: 100

% new oak: 100