

Vall del Calàs

Tasting note

Deep red colour; Complex aromas of ripe dark fruit, wild herbs, and berries; very spicy; some vanilla, dark exotic fruit flavour nuances; intensive and concentrated; complex but still elegant; perfectly balanced with nicely vibrant acidity; elegant glycerin sweetness; serious ripe tannin structure

Pairing

Braised veal shank, Game, rabbit, crispy duck, partridge, BBQ, stew, marinated baby pork back ribs

Grape varieties

50% Merlot
35% Garnacha
15% Tempranillo



Winemaking

Temperature controlled fermentation (27-29°C; indigenous yeast)
Maceration time: 15-25 days; all three varieties were vinified separately
Malo-lactic fermentation started in tank and finished in barrel
No fining
Not cold stabilized, light filtration

Aging

12 month aged in new and two years old French oak barrels (228l); light and medium toasted; no racking
After blending aged for 6 months in tank before bottling

Vineyards

High altitude (1800 feet) Merlot vines up to 15 years old
Garnacha vines between 40 and 85 years old
Tempranillo 25 years old
Soil: clay, granite, Muschelkalk (limestone), several plots of slate
Slopes and old granite terraces
Pruning:
- Garnacha: traditional bush vines
- Merlot, Tempranillo: on wire

Vintage

By hand, in 20kg boxes, hand sorted on the table
In the high-altitude valley of Calàs, Merlot is the last variety to ripen in Capçanes. This gives it an almost masculine style with some serious tannin structure. At 480 to 550m it is picked in the last two weeks of October
Yield:
- 750 to 1200g per vine
- 30-45hl/ha

Producción total

12.000 bottles (75cl.)

Analysis

14% vol. alcohol
5,5 g/l acidity (tartaric)
<3 g/l residual sugar

Awards and ratings

Gilbert Gaillard 2016:

- Vall del Calàs - 2015: 90/100:GOLD

La Guía de vins de Catalunya 2018:

- Vall del Calàs 2015: 9.20p

Guía Peñín 2018:

- Vall del Calàs 2015: 88p.

Selection Das Genusmagazin organic wines 2017:

- 2014 Vall del Calàs: 4 **** stars = Gold

Guía Proensa 2017:

- Vall del Calàs 2014: 90p. Sensaciones de frescura. Aromas de frutas rojas maduras, tonos florales, notas especiadas discretas, apuntes de monte bajo. Equilibrado, cuerpo meddio, con nervio y taninos algo en punta, fresco, vivo.

"Celler de Capçanes se subió al carro de la vanguardia y de la calidad hace años y ahí sigue, pase lo que pase."

"...Lo que no cambia es la fórmula del éxito...."

Guía Peñín 2017:

- Vall del Calàs 2014: 89 p.

Selection Das Genusmagazin organic wines 2016:

- Vall del Cals 2014: 3 stars, very good, SILVER

Gilbert Gaillard 2016:

- Val del Calàs 2014: Gold Medal

Guía Peñín de los Vinos de España 2016

- Val del Calàs 2013: 89p.

Wein - Plus, 19 February 2015

- Vall del Calàs 2012 : **86 WP** = Excellent

Selection Das Genusmagazin, Germany 2015

- **Vall del Calàs 2012** : 3 Stars = Silver, very good

“Guía Peñín de los Vinos de España 2015”:

- Vall del Calàs 2012: **89p.**

Wine Up 2015

- Vall del Calàs 2011: **88.38p**. Rojo picota ribete morado. Nariz compleja, mineral, fruta roja y negra. Balsámico. Tostados y cacao. En boca carnoso, fresco, balsámico, fonal tostados y fruta.

"LA GUIA de vins de Catalunya", 2014:

- Vall del Calàs 2010, **9.01p**: Llaminer/ Potent/ Especial

"Guía Peñín de los vinos de España", 2014, Spain:

- Vall del Calàs 2011 **90p** *Vino Excelente* 50% merlot, 35% garnacha, 15% tempranillo. *Color cereza muy intenso. Aroma especiado, fruta madura, tostado, especias dulces. Boca potente, buena acidez, amargoso.*

"Restaurant Wine" newsletter, by Ronn Wiegand, USA 2013:

- Vall del Calàs 2010, **????+ EXCELLENT quality**: *Full bodied and ripely flavored; a Merlot blend has intense fruitiness (blueberry, cherry, red currant), evident oakiness, and a very long, lightly tannic finish. Has spicy, toasty, woody overtones. 65% Merlot, 30% Garnacha, 5% Tempranillo. Aged 13 months in French oak barrels, partially new.*

"Peñín Guide, Top wines from Spain", Spain, 2013/2014:

- Vall del Calàs 2009 **90p** *Colour: cherry, garnet rim. Nose: ripe fruit, spicy, creamy oak, complex. Palate: powerful, flavourful, toasty, round tanins.*

"Guía Palacio de los mejores vinos Iberoamericanos" Spain, June 2013

- Vall del Calàs 2010, **94+p**

"Guía Peñín" de los vinos de España 2013, Spain:

- "Vall del Calàs 2009" **90p** *Color cereza, borde granate. Aroma fruta madura, especiado, roble cremoso, complejo. Boca potente, sabroso, tostado, taninos maduros.*

"The Wine Advocate", Robert Parker, USA:

- "Vall del Calas 2009": **90 p** *"...a layered, succulent wine with loads of spicy fruit, a firm structure, and a lengthy, pure finish"*
- "Vall del Calas 2007": **90 p**
- "Vall del Calas 2004": **90 p**
- "Vall del Calas 2001": **93 p** *"...A super bargain, the dense ruby/purple color ...offers lovely aromas of crème de cassis, melted licorice, crushed rocks, pepper and spice. It possesses superb fruit, an opulent texture, medium to full body, beautiful purity, and an alluring multidimensional mouthfeel..."*
- "Vall del Calas 1998": **90 p**

"Wine- plus", Germany 2012:

- "Vall del Calàs 2009": **89 p** *"Tart nose, black berries and sour cherries, touch of candied"*

herbs, mineral notes in the background. Ripe, firm, predominantly dark fruit on the palate, touch of chocolate and malted notes, integrated oak, fairly prominent, fairly mature tannins, very creamy, good persistence and has some depth, still young, mineral and herbaceous traces in the background, noticeable, but integrated alcohol, juniper, elegant spice, slightly astringent on a very good juicy finish. Becomes more firm with aeration, alcohol becomes fully integrated."

"International Wine Cellar", Stephen Tanzer, USA

- "Vall del Calas´98": **89 p**

Wine-guide "Mondo-Weine der Welt", Germany:

- Vall del Calas´02": **90 p**
- Vall del Calas´01": **91 p**
- Vall del Calas´00": **90-91 p**
- Vall del Calas´99": **89 p**

Wine Guide "Andres Proensa", Spain:

- "Vall del Calas´02": **93P**
- "Vall del Calas´01": **89P**

Wine Guide "Guia de Vinos Gourmets", Spain:

- "Vall del Calas´99": **8/10 p**

Wine Magazine "Perswijn", Netherlands:

- "Vall del Calas´03": **15 p**