

CELLER DE CAPÇANES

LASENDAL

DO Montsant. 2023

"A dance between tradition and avant-garde"



VARIETIES

96% red Garnacha
4% Syrah

Age of the vines: Garnacha up to 60 years old. Syrah from 10 to 15 years. Clay and granite floors, on terraces. Altitude: from 150m to 450m



VINIFICATION

Maceration for 20 days. Alcoholic fermentation in stainless steel vat at controlled temperature (26-28 °C). The varieties are vinified separately. Malolactic fermentation in a cement vat.



ANALYSIS

- 14,5% vol. Alcohol
- 5.1 g/l total acidity
- 1.1 g/l residual sugar



AGING

Part of the wine ages for 9 months in a French oak foudre (3000l).



TASTING NOTE

Bright cherry color with violet reflections, medium layer, reminiscent of the Cotes du Rhône styles. It displays complex aromas of ripe red fruits and soft toasted notes, with a distinctive saline touch. In the mouth, silky tannins, balanced acidity and a long, harmonious and elegant Grenache finish with a robust memory of Syrah.



FOOD PAIRING

Starters such as a table of semi-cured cheeses with rosemary honey and tomato jams. Dishes such as duck magret with red fruit sauce and sweet potato puree or beef carpaccio with parmesan shavings and a touch of truffle sauce.



CERTIFICATES Vegan V-Label

