

CELLER DE CAPÇANES

LA FLOR DEL FLOR DE PRIMAVERA GARNATXA

D.O. Montsant. 2022

*“The Flower of our Spring Flower”: the pure essence of our indigenous Grenache. Limited production.
From our Collection of Kosher Certified Wines.*



VARIETIES

Garnatxa negra 100%

Selected grapes of red Grenache from very old vines of five small plots. Bush vines of 85 to 105 years old, planted on clay, granite and slate soils on slopes and terraces at an altitude from 300 to 500 m from sea level.

Harvest: Hand-picked grapes, from mid September to mid October. Very low yields (400 to 750 g per vine).



VINIFICATION

Vinified under the Jewish Law and the strict supervision of the Rabbi from the Habat Jewish Community of Barcelona. Alcoholic fermentation at a controlled temperature of 22-26°C. Indigenous yeasts. Malolactic fermentation starts in stainless steel vats and ends in French oak barrels (Kosher-certified). Short ageing on its lees in stainless steel vats. Long maceration of 21 days. Final ageing of 12 months in new French Kosher-certified oak barrels (300 L and medium toasted). Light filtering. Not fined and not cold stabilized.



ANALYSIS

Vol. Alcohol 15,5% | Total acidity 4,5 g/l | Residual sugar 1,0 g/l



TASTING NOTE

Deep red ruby color of medium intensity. Generous aromatic expresión, both in nose and palate. Red crushed berries with a hint of cassis, warm spices and earth. The medium-bodied palate opens slowly to reveal a tantalizing array of red forest fruit, blueberries and wild berries, followed by aromas and flavors of ripe plums, blackberries, chocolate ganache and fig notes. The fruit, tannins and oak all combine with the impeccable balance and layered elegance. Long, velvety finish.



PAIRING

Red meats, such as steaks or smoked plates. Tannins merge nicely with lamb plates, roasted mushrooms, and zucchini. This wine is friendly with your average cheese plate, withstanding powerful creamy ones.



CERTIFICATIONS

Vegan - Mevushal - Kosher Le Pessach - Kosher for Passover

