

CELLER DE CAPÇANES

# COSTERS DEL GRAVET

DO Montsant. 2022

Single vineyard wine from the “Costers del Gravet” estate in Capçanes,  
registered for more than 400 years



## VARIETIES

Carignan 50%, Red Grenache 25%, Cabernet Sauvignon 25%

Origin: Single-estate vines of Grenache and Carignan from 30 to 60 years, and Cabernet Sauvignon of 20 years. Planted on slopes (“costers”) at altitudes ranging from 200 to 550 m from sea level. Clay and granite soils. Yields: 750 g to 1200 g per vine. Hand-harvested from beginning of September to mid-October.



## VINIFICATION

Varieties are vinified separately. Fermentation at a controlled temperature (24-28°C) with natural yeasts. Maceration with the skins between 14 to 21 days. Alcoholic and malolactic fermentation in stainless steel vats. Soft filtering before bottling without cold stabilization.



## AGING

Aged for 12 months in French oak barrels (light and medium toasted). Subsequent aging in stainless steel vats for 3 months just before bottling.



## ANALYSIS

- 15% Vol. Alcohol
- 5 g/l Total acidity
- 0.8 g/l Residual sugar



## TASTING NOTE

Deep cherry color. Floral and intense; Red fruits, raspberries, mineral and undergrowth notes. In the mouth, riper black fruit, berries, raspberry jam, plum, graphite, bell pepper, licorice. Enveloping, with ripe tannins, and a long, fresh finish.



## PAIRING

Game meats and traditional dishes with high protein content: orange duck, stuffed or roasted chicken with plums, meat cannelloni, beef and fricandó stew, pig's trotters, mature cheeses. But also with lamb and grilled red meat.



## CERTIFICATIONS

Vegan V-Label