

CELLER DE CAPÇANES

LA FLOR DEL FLOR DE PRIMAVERA SAMSO

DO Montsant. 2022

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



VARIETIES

Samsó 100%

Selected grapes of Samsó, local name for Carignan, from very old vines up to 100 years.

Soils: limestone and slate on terraces up to 600 m.

Harvest: Hand-picked grapes at the end of September.



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 24-28°C. 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 28 days. Final ageing of 14 months in new French Kosher-certified oak barrels (300 L and medium toasted).



ANALYSIS

- 14.5% vol. Alcohol
- 5.4 g/l Total acidity
- >2 g/l Residual sugar



TASTING NOTE

Red ruby of medium to high intensity and violet hues. Pronounced aromas of herbs and liquorice, together with toasted and peppery notes. Mouthful, showing a rich, structured, fleshy body, characteristic of this variety, showcasing notes of cooked red fruits. Long and complex finish with an interplay of dried fruits, dark chocolate and cigar. Full bodied and intense, still very elegant, velvety and smooth with a long persistent finish.



PAIRING

Red meats and stews. Perfect with a wide arrange of cheeses and pasta dishes or roasted vegetables.



CERTIFICATIONS

Vegan - Mevushal - Kosher Le Pessach - Kosher for Passover.

