

CELLER DE CAPÇANES

PANSAL DEL CALÀS

DO Montsant

*A medium sweet wine with excellent depth and flavor that plays tribute to our tradition.
Presented in modern 50 cl bottles. Limited to 6000 bottles.*



VARIETIES

Red Garnacha 70% and Carignan 30%

Origin: Very old bush vines, from 60 to 85 years. Planted on slopes at an altitude of 250 m from sea level. Clay and granite soils.

Late harvest: end of October. Hand-picked grapes and hand sorted, in the vineyards and winery.

VINIFICATION

Varieties are vinified together in stainless steel vats. In order to keep a high concentration of sugar, must fermentation is stopped by the addition of neutral grape alcohol. Maceration with the skins is long, of 30 days. Soft filtering before bottling.

AGING

Aged for 15 months minimum in French oak barrels (light and medium toasted) of 228 L and 300 L.

ANALYSIS

- 16,5% Vol. Alcohol
- 4 g/l Total acidity
- 70 g/l Residual sugar

TASTING NOTE

Deep garnet color. Intense aromas of red ripe fruits. Showing a smooth and enveloping entry. The palate is ample and with a high flavour concentration, with lots of ripe dark fruits such as candied plums, cassis, dark cherries, red currant, and raspberry jam with toasty overtones (coffee and mokka aromas). Showing a perfect harmony of alcohol and acidity, the sugar balance gives a lovely, vibrant and enveloping mouthfeel. Very long aftertaste. A medium sweet wine with excellent depth and flavor.

PAIRING

The relatively low sugar level of this wine (compared to other Sweet Reds like Banyuls or Port) allows singular pairings with main courses such as roasted beef, game, roasted duck, stews, steak, oxtail, or smoked foie gras. Try it also with any kind of toasted and bitter flavours like coffee, nuts, pure black chocolate. Also good with fresh and mature cheeses. Or simply by the glass!

CERTIFICATIONS

Vegan V-Label