

CELLER DE CAPÇANES

# VALL DEL CALÀS

DO Montsant. 2022

Single vineyard wine from the Valley-estate "Vall del Calàs" in Capçanes



## VARIETIES

Carignan 50% and Red Grenache 50%

Origin: Carignan and red Grenache from old vines in the 'Valley of Calàs'. Planted on terraces at altitudes ranging from 300 to 550 m. Clay and granite soils. Yields: 750 g to 1200 g per vine. Certified organic farming. Hand-harvested from mid-September to mid-October.



## VINIFICATION

Varieties are vinified separately. Fermentation at a controlled temperature (27-29°C). Maceration with the skins between 14 to 20 days. Alcoholic and malolactic fermentation in stainless steel vats. Soft filtering before bottling without cold stabilization. Certified organic winemaking.



## AGING

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



## ANALYSIS

- 15% Vol. Alcohol
- 4.8 g/l Total acidity
- 1.2 g/l Residual sugar



## TASTING NOTE

Deep garnet color. Very aromatic, with hints of stone fruit, fine spices and garrigue herbs. Smooth and enveloping entry; the palate is ample, with lots of fruit and freshness, delicate floral notes and menthol hint. Elegant tannins. Long aftertaste.



## PAIRING

Venison sirloin with mushrooms and sweet potato puree, hare with apple tatin, chocolate and dried fruits; chicken with mint, truffled perol sausage with candied potato.



## CERTIFICATIONS

Vegan V-Label | Organic CCPAE