

CELLER DE CAPÇANES

MAS TORTÓ BRISAT

DO Montsant. 2022

A white wine with the body and soul of a red one. A unique orange wine that stands as a homage to the winemaking tradition of our territory.



VARIETIES

White Grenache 100%

Origin: Selected grapes from old bush vines. Very low yields: 400 to 650 g bunches per vine. Hand-harvested at the end of August. Organic certified (CCPAE). Limited production to 800 bottles.



VINIFICATION

The trampled grapes are vinified in French-oak 1000 L foudres. The must macerates in contact with the skins and the “hat” is steered several times during the alcoholic fermentation, following the traditional red wine vinification process.



AGING

9 months aging on its lees in new French 300 L oak barrels.



ANALYSIS

- 15% Vol. Alcohol
- 5.20 g/l Total acidity
- >1 g/l Residual sugar



TASTING NOTE

Golden amber color, distinctive from orange wines. The nose highlights stone fruits, where the apricot gains prominence. A subtle floral fragrance (white flowers such as orange or elderberry) gives it a delicate mouthfeel. Showing structure and volume in the palate, fruit nuances interplay with a perfect acidity, that brings freshness to the whole and great gastronomic versatility.



FOOD PAIRING

The freshness and alcohol in this wine allows us to play with many types of pairings. From simple dishes like a tuna or salmon tartare, to other more elaborated Asian dishes with curry and spices, such as baked chicken with turmeric, ginger and lemon. Also, creamy but cured cheeses such as Camembert, Brie, Tulum or Taleggio.



CERTIFICACIONES

Vegan V-Label | Organic CCPAE

