

CELLER DE CAPÇANES

# CAP SENTIT PINOT NOIR

DO Catalunya. 2022

*“Cap Sentit” (‘no sense’) as in unusual and unique in the area: a characterful Pinot Noir*



## VARIETIES

Pinot Noir 100%

Vineyards belong to neighbouring Conca de Barberà wine region at an average altitude of 800 meters from sea level. The location, the soil and microclimate of this area make it ideal to grow Pinot Noir in optimal conditions. Climate is Mediterranean due to the nearness to the sea but also Continental with humid winds. Soils are mineral, of slate and limestone. Ripening is gradual, resulting in higher phenolic compounds and very good acidity. Wines are fresh and of great aromatic expression.



## VINIFICATION

Five to six days maceration with the skins. Fermentation in stainless steel vats at a controlled temperature (16°C). Light pressing and fining before bottling.



## ANALYSIS

- 12.5% vol. Alcohol
- 5 g/l tartaric acid
- <1 g/l residual sugar



## TASTING NOTE

Perfumed nose with lots of pomegranates, potpourri and raspberries. Light and crisp with delicate notes of brambly fruit and pomegranate on the palate and a light undertone of forest floor and spice. Engaging, with an elegant mouthfeel. Best savor this Pinot Noir slightly cool (12-15°C). This temperature balance accentuates its aromatic profile.



## FOOD PAIRING

Duck is a classic pairing with Pinot Noir. Enjoy it also with oily fish with a higher fat content such as grilled salmon and also roasted chicken.



## CERTIFICATIONS

Vegan V-Label