

## CELLER DE CAPÇANES

### Montsant Mas Donis 2021

**\$20.90**

\* Suggested retail price



|    |                       |                             |
|----|-----------------------|-----------------------------|
| \$ | Service fees          | \$0.00                      |
|    | Product code          | 14797495                    |
| 🏠  | Agent                 | Noble Sélection             |
| \$ | Licensee price        | \$18.14                     |
|    | Format                | 12x750ml                    |
| 🚚  | Listing type          | Private import              |
| 📅  | Status                | Unavailable                 |
| 🍷  | Type of product       | Still wine                  |
| 🇪🇸 | Country               | Spain                       |
| 📍  | Regulated designation | Denominación de origen (DO) |
| 📍  | Region                | Cataluna                    |
| 🍷  | Appellation           | Montsant                    |
| 🍷  | Varietal(s)           | Tempranillo 30 %            |
| 🍷  | Varietal(s)           | Syrah 25 %                  |
| 🍷  | Varietal(s)           | Merlot 25 %                 |
| 🍷  | Varietal(s)           | Grenache 20 %               |
| %  | Alcohol percentage    | 13.5%                       |
| 🍷  | Colour                | Red                         |
| 💧  | Sugar                 | Dry                         |
| 🔑  | Closure type          | Cork                        |

#### ABOUT THIS WINERY

CAPÇANES, a village hidden away in the Priorato hills inland from Tarragona is the source of many fine wines today but has a long wine growing history. Prior to Phylloxera at the turn of the 19th century was very densely planted but after the devastation caused by this insect only about 1/5th of the original vineyard was replanted predominantly with Garnacha which was the popular grape variety.

#### TASTING NOTES

Medium ruby with flecks of violet. Lovely perfum of liquor-like cherry and red berries; spicy cake; ripe and complex; medium body; pure fruit seduction and charm; fine finish with ripe soft tannins and nicely refreshing aftertaste

#### PRODUCTION NOTES

Temperature controlled fermentation (24-28°C)  
Both varieties were vinified separately in stainless steel tanks  
Maceration: 6-8 days  
Malo-lactic fermentation in tank  
Cold stabilized, light filtration  
Soft fining before bottling

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