

POTENTE

Celler de Capçanes



COUNTRY	Spain
APPELLATION	Montsant DO
GRAPE VARIETY	Garnacha (65%), Merlot (15%), Cariñena (Samsó, 10%), and Syrah (10%)
AGE OF VINES	+65
FARMING	Hand harvested from the Capçanes highest mountain vineyards. Sustainable farming.
SOIL	Licorella (slate) and Limestone
ALTITUDE	450-500m.
VINIFICATION	Fermented and macerated for several weeks in cement tanks.
AGING	6 to 9 months aged in a mix of new up to 4 years old French and American oak barrels, 225 L.
ALCOHOL %	14.5 %
PAIRING	Chili con carne, barbecued beef with dry marinade, duck salad with strawberries, filet mignon with peppercorn sauce, mixed grill of beef, sausage and chicken, rib-eye steak with parmesan and salad, moussaka.

TASTING NOTES

Impressive purity wine that reveals vivacity and depth. Intense, brilliant violet. Aromas of fresh strawberries coupled with more mature notes of forest berry fruits, herbal (tea leaf) and chocolate. On the palate, red and black berry fruit character predominates, backed with mineral notes. Structured with soft, well rounded tannins. Noticeable length, with excellent aromatic development as the wine aerates. Wine plenty of richness and depth.

RATINGS

- **95** by wine critic Carolyn Hammond Evans "The Toronto Star" Canada vntg 2018.
- **92** Wine Enthusiast; vntg 2018.
- **91** Wine & Spirits vntg 2018.
- **93** James Suckling; vntg 2016.
- **90** Vinuous; vntg 2016.



LOGISTICS

Shipper 12 bottles				VMF Pallet 56 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
12.52In	9.37In	11.85In	16Kg	39.37In	47.25In	55In	896Kg