

MAS PICOSA RED

D.O. CATALUNYA



ABOUT THIS WINE

Mas Picoso from Celler Capcanes in D.O. Catalunya is a structured young red with cherry color and intense red fruit aromas. Aged on lees, it offers a voluptuous mouthfeel. The winery follows ecologic practices, handpicking grapes from sandy and limestone-slate soils.

TASTING NOTES

Cherry color with violet reflects. Intense aromas of red fruits. Voluptuous and persistent on the palate due to aging on lees.

VINIFICATION

Fermented at controlled temperature, varieties vinified separately in stainless steel tanks, malolactic fermentation, cold stabilization, fining before bottling, 3 to 5 months on lees in stainless steel tank.

AWARDS

90 pts Wine Spectator; GOLD Medal
**** 4 Stars Selection. Female
Winemakers of the year

PRODUCER

Celler Capcanes

COUNTRY

Spain

REGION

Catalunya

CLASSIFICATION

D.O.

AGING

3 to 5 months on the lees in stainless steel tank

SOIL TYPE

Sandy soil on lower altitudes, limestone and slate on higher altitudes from 150m to 450m

ALCOHOL CONTENT

14.5% vol.

VINTAGE

2022

GRAPES

45% Garnacha, 30% Syrah, 25% Cabernet Sauvignon

COLOR

Red

STYLE

Still

CERTIFICATIONS

Organic, Vegan

AROMAS

Intense aromas of red fruits

PAIRINGS

Sauteed mushrooms, pasta, oven pizza, rice, white meat

SERVING TEMPERATURE (°C)

16-18

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6 CASE TYPE Cardboard