

MAS COLLET RED BLEND

DO MONTSANT



ABOUT THIS WINE

Mas Collet Analysis is a red wine from DO Montsant. It blends Cariñena, Red Garnacha, and Cabernet Sauvignon aged in oak barrels. The wine showcases ripe cherry and blueberry aromas with a refined sweetness. It pays tribute to the vintners from the village of Capçanes.

TASTING NOTES

Medium ruby color with ripe fruit aromas, balanced acidity, and round tannins. Long finish with a sensation of sweetness.

VINIFICATION

Maceration of 21-35 days, separate vinification of varieties, controlled temperature fermentation, malolactic fermentation in vats and oak barrels.

AWARDS

91 pts James Suckling; GOLD with 91 points International Wine and Spirits Awards; 91 pts Vinous by Antonio Galloni

PRODUCER

Celler Capçanes

COUNTRY

Spain

REGION

Montsant

CLASSIFICATION

D.O.

AGING

9 months in medium and light toasted American and French oak barrels. Later aging in vat for 6 months before bottling.

SOIL TYPE

Clay and granite, terraced

ALCOHOL CONTENT

14.5% vol.

VINTAGE

2022

GRAPES

50% Cariñena, 35% Red Garnacha, 15% Cabernet Sauvignon

COLOR

Red

STYLE

Still

CERTIFICATIONS

Vegan

AROMAS

Ripe cherry, Blueberry, Oak, Toast

PAIRINGS

Red and white meats, Vegetables sautéed with wild mushrooms, Risotto with black truffle and parmesan, Caramelized onion tart with goat cheese

SERVING TEMPERATURE (°C)

16-18

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