

CAPAFONS-OSSÓ

Committed to Organic Farming



Cellers Capafons-Ossó began with two families joining in marriage, each with a long tradition of winemaking within the D.O.Q. Priorat in Spain. For more than 100 years, the Capafons family has been committed to preserving the history and ecology of the region. Owner Francesc Capafons considers his vineyards “natural laboratories,” and believes maintaining an equilibrium between his land and nature is of paramount importance.

Respecting the Environment

While the Capafons family owns around 60 hectares (148 acres) of land in the D.O.Q. Priorat and the D.O. Montsant, only one-third of their land is planted with vines. Preserving the natural landscape and environment is just as important to Sr. Capafons as the wines he produces. In order to protect the local watershed and prevent soil erosion, Sr. Capafons has never terraced his Priorat and Montsant vineyards.

Farming organically

While the Capafons family has been practicing organic farming for more than 50 years, only recently have they begun the 7-year process to obtain organic certification under European law. Sr. Capafons credits the growing consumer interest in organic wines, which led the family to pursue certification.



Sr. Capafons smells the aromatic herbs planted between his rows of vines.



Promoting the Native Flora

Aside from farming all of their vineyard properties organically, the Capafons family also propagates native aromatic herbs in each of their vineyards to promote better water retention (none of the Capafons-Ossó vineyards are irrigated.) Sr. Capafons also believes the essential oils of these aromatic herbs filter into the soil and are absorbed by the vines, providing his wines with additional depth and structure.