

CAPAFONS-OSSÓ

2002 MASIA ESPLANES D.O. Montsant

·WINEMAKER'S NOTES·

Masia Esplanes is a succulent Montsant wine made from Cabernet Sauvignon, Merlot, Garnacha and Syrah. This wine possesses a very intense color with red and violet tones. It has a compact, yet complex aroma with clear signs of berries and spices. On the palate this wine has a firm structure, with a long-lasting finish and an aftertaste of spices and fresh-ground cocoa.

35% Merlot, 35% Cabernet Sauvignon, 15% Syrah, 10% Garnacha, 5% Cariñena.

·VINTAGE·

2002 was a very typical year for Priorat and Montsant, with moderate heat in the summer followed by normal rainfall in the beginning of autumn. In general, the wines of Capafons-Osso from the 2002 vintage were more fruit forward, had better acidity and were more elegant in style than wines produced in warmer and/or drier years. The Masia Esplanes, specifically, is a well-structured wine that is smooth and pleasant, and possesses the subtle oak influence and complex aromas of other high-tier Montsant wines.

·VINEYARDS·

Situated in the oldest center of the Falset valley, the 15 to 40 year-old vines that produce this wine hail from a vineyard which bears the same name, "Masia Esplanes." Quaternary soils, made up of stone, gravel, slate and decomposed granite, provide excellent drainage for the four grape varieties that make up this wine. The majority of vines located at this property are trained on a trellis system, except for the old-vine Carineñas, which are head pruned. Grape production in all vineyards does not exceed 2 kilograms per vine, and all vineyards are farmed using organic fertilizers and pesticides.

Finca Masia Esplanes in Falset, Montsant, Spain

·FERMENTATION AND AGING·

Hand-picked Cabernet Sauvignon, Merlot, Garnacha and Syrah clusters were selected, first in the field and again on a sorting table at the winery, before being de-stemmed and put separately into stainless steel tanks for an alcoholic fermentation at 28-30°C. After a long maceration of 22 days, an initial blend was made and the wine was aged for 12 months in 70% French and 30% American oak barrels. After the wine was clarified using natural egg whites, a final blend was made and the wine was bottled in April of 2004.

Wine analysis: 5.6 g/l (0.56%) total acidity; 3.40 pH; 13.5% alcohol by volume

·FAMILY HISTORY·

Francesc Capafons and Monserrat Ossó married in the late 1960s, merging their family names and historic vineyards. The Capafons family has made wine in Priorat for over five generations, and now produces balanced, expressive wines from the Mas de Masos vineyard in Priorat and the Masia Esplanes vineyard in Montsant. Señor Capafons considers his vineyards "natural laboratories" and strives to maintain equilibrium between his land and nature.