

# CAPAFONS-OSSÓ

2002  
MASOS D'EN CUBELLS  
D.O.Q. PRIORAT

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## ·WINEMAKER'S NOTES·

Masos d'en Cubells is a proprietary wine produced from five different grape varieties: Garnacha, Cariñena, Cabernet Sauvignon, Merlot and Syrah. These varieties hail from mid-century to centennial vines, which consistently produce a contemporary wine where freshness and intensity "always combine harmoniously." Deep red in color, this wine has elegant aromas with hints of wild herbs, minerals and red berries. On the palate this wine is fruit-forward with notes of dark cherries and lightly toasted oak.

*30% Garnacha pais, 30% Cabernet Sauvignon, 20% Cariñena, 10% Merlot, 10% Syrah*

## ·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 2002 vintage Capafons-Osso wines are fruit forward, with balanced acidity and great finesse. Masos d'en Cubells has these characteristics, and also displays an excellent balance of oak, velvety tannins and freshness.

## ·VINEYARDS·

At an elevation of 400 meters above sea level, the Masos d'en Cubells vineyard is located across from Capafons-Osso's famous Mas de Masos property. The estate comprises 60 hectares, of which only 14 are planted, to maintain a balance between nature and vineyards. The old-vine Garnachas and Cariñenas located at this property are usually head-pruned and grown on steep slopes, while the Cabernet Sauvignon, Merlot and Syrah are grown on a trellis system.

*Finca Mas d'en Cubells in Falset, Priorat, Spain*

## ·FERMENTATION AND AGING·

Hand-picked Cabernet Sauvignon, Merlot, Garnacha, Cariñena and Syrah clusters were selected both 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 20 days an initial blend was made and the wine was aged for 12 months in 80% French and 20% American oak barrels. Upon clarifying the wine using natural egg whites, a final blend was then made and the wine was bottled in April of 2004.

*Wine analysis: 5.0 g/l (0.50%) total acidity; 3.48 pH; 14.5% 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.

