

CAPAFONS-OSSÓ

2003
VESSANTS
D.O. Montsant

·WINEMAKER'S NOTES·

Vessants is a fresh and fruit-driven Montsant red that is also complex and smooth, creating a well structured, balanced wine. Deep red in color, the tannins are velvety, with a long and elegant evolution in the mouth. The finish is also somewhat smoky, which makes it a perfect accompaniment to any type of barbecued or roasted meat.

30% Cabernet Sauvignon, 25% Merlot, 25% Garnacha, 15% Cariñena, 5% Syrah

·VINTAGE·

2003 was an unusual year for the Montsant region, with very high temperatures and low relative humidity in the summer months followed by heavy rainfall toward the end of harvest. This significant climate change imposed a careful selection process, including multiple laboratory analyses and taste tests, to ensure that selected grape quality was at its optimum before harvesting.

·VINEYARDS·

Situated in the oldest center of the Falset valley, the 7 to 20 year-old vines that produce grapes for this wine are planted in quaternary soils, made up of stone, gravel, slate and decomposed granite. This unique soil mixture provides excellent drainage for this wine's five grape varieties, all trained on a trellis system except for the old-vine Carineña, which is head pruned. Grape production in all vineyards does not exceed 2 kilograms per vine, and all vineyards are farmed with organic fertilizers.

Finca Masia Esplanes in Falset, Montsant, Spain

·FERMENTATION AND AGING·

Hand-picked Cabernet Sauvignon, Garnacha, Cariñena 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 maceration of 18 days, an initial blend was made and the wine was aged for 12 months in 70% American and 30% French oak barrels. After the wine was clarified using natural egg whites, a final blend was made and the wine was bottled in May of 2005.

Wine analysis: 5.5 g/l (0.55%) total acidity; 3.45 pH; 13.3% 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.