

# CAPAFONS-OSSÓ

2004

SIRSELL

D.O.Q. PRIORAT

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## ·WINEMAKER'S NOTES·

“Sirsell,” the Catalan word for a grapevine tendril, is a smooth, fruity Priorat wine produced from Capafons-Osso’s Mas de l’Amoros property. The grape varieties grown in this vineyard, whose name translates as “Lovers Lane,” are Garnacha, Cariñena, Cabernet Sauvignon, Merlot and Syrah. This wine possesses a dark ruby color with aromas of ripe berries, dark chocolate and nutmeg. Lively and fruit-forward, this wine is also surprisingly round with fine tannins that finish in perfect balance.

*25% Garnacha, 25% Cabernet Sauvignon, 25% Merlot, 15% Cariñena, 10% Syrah*

## ·VINTAGE·

2004 was a very typical year for Priorat and Montsant, with moderate heat in the summer followed by normal rainfall in the beginning of autumn.

## ·VINEYARDS·

Located at an elevation of 430 meters above sea level, the Mas de l’Amoros property is located directly across from Capafons-Osso’s famous Mas de Masos vineyard. The vines at this property were planted in 2000 in the traditional head-pruned method, similar to those found in the oldest vineyards of Priorat. With very tight spacing and no irrigation, the stressed vines ensure low production and great grape quality from this relatively young vineyard.

*Finca Mas de l’Amoros in Falset, Priorat, Spain*

## ·FERMENTATION AND AGING·

Hand-picked Cabernet Sauvignon, Garnacha, Cariñena, Merlot and Syrah clusters were selected, both in the field and again on a sorting table at the winery, before being de-stemmed and put into stainless steel tanks for an alcoholic fermentation at 28-30°C. After a 20-day maceration, an initial blend was made and the wine was aged for 12 months in 70% French and 30% American first and second year oak barrels. After clarifying the wine using natural egg whites, the winemaker made the final blend and bottled the wine in April of 2006.

*Wine analysis: 5.5 g/l (0.55%) total acidity; 3.50 pH; 14.3% 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.

