

CAPAFONS-OSSÓ

2006
SIRSELL
D.O.Q. PRIORAT

·WINEMAKER'S NOTES·

“Sirsell,” the Catalan word for a grapevine tendril, is a smooth, single-vineyard Priorat wine produced from Capafons-Ossó’s Mas de l’Amoros property. The grape varieties grown in the vineyard, whose name translates as “Lovers’ Lane,” are Garnacha, Cariñena, Cabernet Sauvignon and Merlot. This wine possesses a dark ruby color with aromas of ripe blackberries, Mediterranean herbs and sweet spice. Lively and fruit-forward, this wine is also surprisingly round with mature tannins and a very long finish.

55% Garnacha país, 30% Merlot, 10% Cabernet Sauvignon, 5% Cariñena

·VINTAGE·

The 2006 vintage was a “year of contrasts,” where a very cold and humid winter was followed by an almost complete lack of Spring weather as the temperature jumped from very cold to very warm in a matter of days. The record high temperatures that occurred between April and June were replaced by unusually cool temperatures in July and August, even though all of the Summer months were sunny and very dry. Harvest began on the 5th of September and ended much earlier than usual on the 5th of October. The overall grape quality was said to be very good and the vines produced small grape clusters that were high in sugar concentration with a good phenolic maturation. Total production was similar to that of 2005, when around 1/3 less fruit was harvested than in previous years.

·VINEYARDS·

Located at an elevation of 430 meters above sea level, the Mas de l’Amoros property is located directly across from Capafons-Ossó’s famous Mas de Masos vineyard. The vines at this property are grown organically and were planted in the traditional head-pruned method, where they are trained very close to the ground in order to decrease production. With very tight spacing and no irrigation, the stressed vines ensure great grape quality with very high natural concentration.

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

·FERMENTATION AND AGING·

Hand-picked Cabernet Sauvignon, Garnacha, Cariñena and Merlot 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 25°C. After a long maceration of 30 days, an initial blend was made and the wine was aged for 14 months in 80% French and 20% 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 2008.

Wine analysis: 5.2 g/l (0.52%) total acidity; 3.39 pH; 14.95% 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.

