

# CAPAFONS-OSSÓ

2004

## MAS DE MASOS

D.O.Q. PRIORAT

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### • W I N E M A K E R ' S   N O T E S •

Mas de Masos is a wine of exceptional quality produced from the 100 year-old, extremely low-yielding vineyard of the same name. The yield of the old-vine Garnacha and Cariñena that grow in this vineyard is so low that it often takes 3-4 vines to make one bottle of wine. A unique blend of old-vine Spanish varieties with younger French vines, this wine possesses an amaranthine color and intriguing aromas of ripe forest berries, lavender, anise seed and cedar. On the palate, the wine is dense and sultry with round tannins and nuances of toasted almonds, sweet spice, forest floor and mixed berry jam. In order to truly appreciate this wine, the estate recommends opening the bottle a half hour before consuming and serving it at a temperature of 55-60°C.

*55% Garnacha, 30% Cabernet Sauvignon, 10% Cariñena, 5% Syrah*

### • V I N T A G E •

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 5<sup>th</sup> of September and ended much earlier than usual on the 5<sup>th</sup> 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.

### • V I N E Y A R D S •

Located at an elevation 350-650 meters above sea level, the Mas de Masos vineyard forms a natural amphitheater that protects it from dry winds and the harsh midday sun. This organically-farmed property contains several different microclimates that produce a 30-day difference between the harvest dates of the lowest and highest vineyard blocks. The estate comprises 60 hectares, of which only 14 are planted, as maintaining a balance between nature and vineyards is of paramount importance to the Capafons-Ossó family.

*Finca Mas de Masos in Falset, Priorat, Spain*

### • F E R M E N T A T I O N   A N D   A G I N G •

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 25°C. After a long maceration of 30 days, an initial blend was made and the wine was aged for 12 months in 100% 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: 5.2 g/l (0.52%) total acidity; 3.31 pH; 14.7% alcohol by volume*

### • F A M I L Y   H I S T O R Y •

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.