

CAPAFONS-OSSÓ

2003

MASOS D'EN CUBELLS

D.O.Q. PRIORAT

• W I N E M A K E R ' S N O T E S •

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 20-60 year old vines, which consistently produce a contemporary wine with a unique flavor profile. This is due in part to the fact that the Capafons family routinely plants local varieties of lavender, rosemary and thyme between their vines. This wine is rich in velvety dark fruit and soft oak, but also exhibits nuances of Mediterranean herbs and flowers.

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

• V I N T A G E •

Many have said that 2003 was an unusual year for Spain, which had very high temperatures and low relative humidity in the summer months followed by heavy rainfall toward the end of the harvest. Due to this significant climate change, many wineries had to carefully select their grapes in order to ensure that quality was at its optimum before harvesting. The 2007 Wine Spectator vintage chart, however, rated this vintage in Montsant/Priorat 94 points, indicating that this region did not suffer the same climatic hardships of other Spanish regions.

• V I N E Y A R D S •

Located at 400 meters above sea level, the Masos d'en Cubells vineyard is located at the highest elevation portion of the Capafons-Ossó property. Because a balance between the natural flora and a vineyard is very important to the Capafons family, while the entire estate comprises 60 hectares, only 14 of them are planted with vines. The old-vine Garnacha and Cariñena vines on this property are usually head-pruned and grown on steep slopes, while the Cabernet Sauvignon, Merlot and Syrah are grown on a trellis system that is held up by the extremely rocky soil, known locally as *llicorella*, or slate.

Finca Masos d'en Cubells 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, 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, the winemakers made the final blend and bottled the wine in April of 2005.

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