



LA CAPELLA 2015

LA CAPELLA (The chapel in Catalan) is named after an old Cabernet Sauvignon vine planted in Can Bas over forty years ago. This vine extends around the medieval chapel of San Juan Salerm, which gives it its name.



GRAPE VARIETIES Cabernet Sauvignon 70%, Syrah 30%.

APPELATION OF ORIGIN D.O. Penedès.

TASTING NOTES

LA CAPELLA 2015 has a cherry colour, tinged with gold reflections and that bluish spark given by Syrah's skin. It has fruit aromas under a layer of vanilla, coffee, spices and cedar. Its palate has a balanced combination between freshness and acidity, wrapped in a velvety texture.

FOOD PAIRING

Pairs nicely with roast duck and beef tenderloin. We recommend serving it at 16-17°C.

SOILTYPE

The soil where the vines grow sit is composed of calcareous clay. It is a well-drained soil, with a medium-fine texture and a low content of organic matter.



CLAY LOAM SOIL



CLAY SOIL



SANDY SOIL

VINTAGE 2015

A late summer without much rainfall and mild temperatures brought an optimum ripening of the Cabernet Sauvignon, which resulted in very healthy grapes with a good concentration of flavors.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Cooling down the grapes after handpicking between 10 and 15°C. Selection on table. Destemmed to prevent herbal or bitter notes. Delicate pressing with low yields. Separate fermentation of the different varieties at 25°C. Repumping is done twice a day to favor extraction. Twelve months of ageing in French oak barrels. *Battonage* for three months in order to gain volume and expression.

ALCOHOL/VOL
15% Vol

TOTAL ACIDITY
6.1 g/l

PH
3.51

RESIDUAL SUGAR
0.6 g/l

SULPHUR CONTENT
89 mg/l

VITICULTURE
Ecological performance standards
Cordon Royat wine training

ALTITUDE
270 m

VINE AGE
Average of 20 yearsold

YIELDS
Cab. Sauvignon 4.200 Kg/Ha
Syrah 5.500 Kg/Ha

PRODUCTION
6.000 bottles