



LA CAPELLA 2014

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



GRAPE VARIETIES Syrah 70%, Cabernet Sauvignon 30%.

DESIGNATION OF ORIGIN D.O. Penedès.

TASTING NOTES

LA CAPELLA 2014 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.

SOIL TYPE

The soil where the grapes for LA CAPELLA 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 2014

The vintage 2014 was defined by mild temperatures, dry spring but high rainfall the rest of the year. Although the maturation came later as usual, the October rains helped the different varieties, assuring optimal levels of maturity.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Destemmed to prevent herbal or bitter notes. Cooling down the grapes after handpicking between 10 and 15°C. Selection on table. 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 aging in French oak barrels. *Battonage* for three months in order to gain volume and expression.

ALCOHOL/VOL 14,5% vol	TOTAL ACIDITY 6,4 g/l	PH 3.41	RESIDUAL SUGAR 0,62 g/l	SULPHUR CONTENT 85 mg/l
VITICULTURE Ecological performance standards Cordon Royat wine training	ALTITUDE 270m	VINE AGE Average of 20 year-old	YIELDS Cab. Sauvignon 3704Kg/Ha Syrah 6220 Kg/Ha	PRODUCTION 5,000 bottles