



LA CAPELLA 2013

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%.

DESIGNATION OF ORIGIN D.O. Penedès.

TASTING NOTES

LA CAPELLA 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.



VINTAGE 2013

The vintage 2013 is characterized by mild temperatures and high rainfall (680 l/m2). The October rains helped the Cabernet Sauvignon, assuring optimal levels of maturity.

WINEMAKING

Handpicking to avoid damaging both the grape and the vineyard itself. Destemmed to prevent herbal or bitter notes. 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 (Tronçais, Allier and Nevers). Native yeast is used to enhance the soil expression.

ALCOHOL/VOL 14% vol	TOTAL ACIDITY 5.8 g/l	PH 3.89	RESIDUAL SUGAR 1.2 g/l	SULPHUR CONTENT 69 mg/l
VITICULTURE Ecological performance standards Cordon Royat wine training	ALTITUDE 270m	VINE AGE Average of 45 year-old	YIELDS Cab. Sauvignon 3704Kg/Ha Syrah 8491 Kg/Ha	PRODUCTION 10,000 bottles