

## SUNSET CAPVESPRE - 2022


Domenio Wines by Cellers Domenys arises from the passion and effort of small wine growers in the Penedès and Conca de Barberà areas - located in the south of Barcelona-, who joined the cooperative. Our distinguishing characteristic is a strong commitment to quality and sustainability, starting in the vineyard control and support to the wine growers to winemaking, with special attention at the harvest and vinification processes. Love, passion, proximity, sustainability, quality and respect for the environment and quality are the common denominator of our wines.


### WINEMAKING


Harvested at the foot of the pre-coastal range mountain, in a clayey-calcareous ground in between 100-400m asl.

Alcoholic fermentation at low temperature with skin contact, with frequent pump-overs to extract flavor from the grape skins. After the grape pressing it follows the malolactic fermentation and a long period in stainless steel tanks.

### TASTING NOTES

 Bright and clear, intense ruby colour with purple hues. Legs lightly coloured.

 Intense red and black fruit, especially ripe blueberries. Later it appears the pungent spices aromas.

 On the palate, this wine stands out for its intensity and finesse. The fresh plum and the ripe blueberry are outstanding along with blackberries and liquorice and pepper. Long and pleasant aftertaste with red fruit persistence as red fruit like ripe cherry. Velvety tannins.

### PAIRING

It goes perfect with blue fish as a tataki tuna or smoked cod or salmon, and with a white fish as turbot. It goes really well with casserole beef, beef Wellington or shepherd's pie. Mushroom or mature cheeses also are a good option.

### TECHNICAL INFORMATION

**Grape varieties:** Tempranillo, Cabernet Sauvignon and Syrah

**Denomination of Origin:** Catalunya

**Vintage:** 2022

**Alcohol:** 13% vol.

**Allergens:** contains sulphites

