

# **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 100-300m asl.

Short skin maceration followed by low-temperature alcoholic fermentation. in order to preserve all the aromas from the grapes.

# **TASTING NOTES**



Clean, with salmon hues.



Good aromatic intensity, with outstanding red fruits as no tripe strawberries and citrus hints.



It stands out the intense acidity, with salty hints. Afterwards the fruit appears with acidic flavours as the grapefruit, raspberry and nectarine. Long aftertaste that enhances with the citrus refreshing acidity.

### **PAIRING**

Salads, pasta, paellas, risottos, Asian cuisine, courgette spaghettis, vegetable lasagne, chicken or vegetable casserole...and it could be the perfect pairing for trifle or rhubarb and custard scones.

#### **TECHNICAL INFORMATION**

Grape varieties: Tempranillo and Trepat
Denomination of Origin: Catalunya
Vintage: 2022
Alcohol: 12% vol.
Allergens: contains sulphites



