CELLER DE CAPCANES · SPAIN

Flor de Primavera Peraj Ha'abib, 2022

Montsant D.O., Montsant





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Cabernet Sauvignon, Carignan/Cariñena, Grenache/Garnacha	15%	2022 · 750 ml

STILL · RED · DRY

KOSHER · NON-MEVUSHAL

Tasting notes

Deep ruby red color. Rich aromatic complexity, combining notes of forest fruits, cocoa, spicy and balsamic nuances. Generous body, with soft and robust tannins that display ripe fruit flavors and exceptional balance.

About the wine

Capçanes' flagship kosher red, fermented with wild yeasts and aged around 14 months in French oak under rabbinical supervision, without pasteurisation. It was the cooperative's first kosher wine, made from 1995 for Barcelona's Jewish community, and the 2009 vintage scored 95 points from Wine Advocate.

Awards

Catavinum World Wine & Spirits Competition 2025 — Great Gold, 96 points (2022); Tim Atkin 2025 — 92 points (2022); Decanter Montsant Tasting 2025 — 91 points (2022); Vinous (Antonio Galloni) 2024 — 92 points (2022); James Suckling 2024 — 91 points (2022); Guía Peñín 2024 — 92 points (2022); Decanter World Wine Awards 2024 — 90 points (2022); Gilbert & Gaillard International Challenge 2024 — Double Gold (2022); Berliner Wein Trophy 2024 — Gold (2022); Frankfurt International Trophy 2024 — Gold (2022)

Winemaking

MATURATION	12 months in new French – kosher certified oak barrels (300 L), of medium and medium plus toast.

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	Until about 2032 (Tim Atkin)
FOOD PAIRING	Well accompaniment to red meats, duck, lamb, veal, roasts, stews, stews, grills, baked dishes. Also veggie lasagna or moussaka. Kosher Gastronomy.

Say it: Celler de Capçanes: seh-YAY deh kap-SAH-nes