



Garnatxa Dolça de Capçanes

Grape varieties:

- Garnacha

Winemaking:

- After a short maceration of 24 hours, we bleed (saignee method) part of the wine that will afterwards be fortified up to 15%. Wine is only partially fermented, retaining that sweetness.
- After its aging on the barrels, it is filtered and bottled.

Ageing:

- Aged for 24 months in French oak barrels.

Total production:

- Approximately 10.000 bottles (75cl.)

Analysis:

- 16.5 % vol. Alcohol
- 120 g/l residual sugar

Tasting note:

- Light tawny color with ruby red reflects. Nose carries cherry marmalade aromas. Very expressive on the palate as well with a ripe fruitiness that can be seen through jammy raspberries, cherries, and red currant. Big body with a slight acidity that keeps it fresh and not overly heavy. Dried fruit notes add complexity to this sweet treat.

Food pairing:

- This sweet Garnacha is asking to be paired with desserts, from dried fruits, through cakes, fudge and even the classic cheese plate.

