



Vermut Capçanes

Grape varieties:

- White Garnacha
- Macabeu

Winemaking:

- White wine is flavoured with herbs, such as elderflowers and sage. Afterwards, it is blended with sweet wine and fortified with sugar and alcohol before being blended and aged in the barrels.
- Once the oak ageing ends, we clarify and bottle it.

Ageing:

- Aged through the *Solera* method on French oak barrels, the average aging takes longer than 24 months.

Total production:

- Approximately 30.000 bottles (75cl.)

Analysis:

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

Tasting note:

- Dark tawny color with some ruby red reflects. On the nose it brings out all the herbal notes from the sage and elderflowers. On the mouth the body is generous and big with a smooth sweetness balancing a mild bitterness. Caramel and toasty oak aromas add complexity on its persistent finish.

Food pairing:

- Ideal with a wide arrange of aperitifs, such as olives, chips, dried fruits and even as a cooking companion to add sweetness and Mediterranean approach.

