

Garnacha Dolça de Capçanes (sweet wine)

D.O. Montsant

Grape sort:

- 100% Red Garnacha

Winemaking:

After a short maceration of 24 hours, we bleed (saignée method) part of the wine that will afterwards be fortified up to 16,5%.

Wine is only partially fermented, retaining that sweetness.

After its aging on the barrels, it is filtered and bottled.

Aging:

Aged for 24 months in French oak barrels.

Total production: Approx. 10.000 bottles (75cl)

Analysis:

- 16,5% ABV
- 120 g/l residual sugar

Taste note: Light tawny colour 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 the perfect companion for desserts such as dried fruits, cakes, fudge and even the classic cheese plate.

