

Vermut de Capçanes

D.O. Montsant

Winemaking:

Base wine 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 aging ends, we clarify and bottle it.

Aging:

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

Analysis:

- 16,5% vol. Alcohol
- 4,3 g/l total acidity
- 100 g/l residual sugar

Production: approximately 30.000 bottles (75cl)

Tasting note: Medium ruby color. Intense ripe red fruit aromas. On the palate it shows a velvety entrance that makes way to sweet spices and vanilla notes, following this we find those ripe red fruits previously seen on the nose with cherries, red currant, and raspberries. Ripe smooth tannins and a medium body.

Food pairing: Ideal with a wide array of aperitifs, such as plump olives, crispy chips, dried fruits, and more, this delightful treat serves as the perfect accompaniment to elevate your culinary experience. Not only does it add a touch of sweetness, but it also infuses your dishes with a delightful Mediterranean flair, making it an excellent cooking companion for those seeking a taste of the sun-soaked Mediterranean coast.

