



CELLER DE CAPÇANES

MISTELA 2015

DO Montsant. 2015



VARIETIES

Red Garnacha



WINEMAKING

Direct pressing of the grapes and fortification of the must to prevent fermentation and maintain all the aromas and natural sweetness.

10 years of static aging in medium-to-light toasted French oak barrels (225 l).



ANALYSIS

- 15,76% Alcohol
- 2,55 g/l ATT
- 309 g/l Sugars



TASTING NOTE

Reddish amber in colour, bright and transparent.

The beautiful, dense tears bathe the glass, leaving a great complexity of aromas.

From candied fruit like orange to dried apricots and dates, all bathed in honey and with a very subtle and elegant final touch of clove and cinnamon spices.

Enveloping, voluminous, and velvety sweetness. Balanced aromas that are repeated throughout the journey across the palate.



FOOD PAIRING

Pairs well with desserts, fruit puff pastry, Swiss rolls, carquiñoles, or even something as simple as nuts.

Perfect with blue cheeses or foie gras.

Best served chilled, between 10 and 12°C.