



CELLER DE CAPÇANES

WHITE CAPÇANES VERMUT

DO Montsant

*Its secret...? The delicate maceration of aromatic herbs, botanicals, and roots
in our white wine highlights its seductive character.*



VARIETIES

White Garnatxa



WINEMAKING

White Garnatxa base wine, flavored with herbs such as elderflower and sage.

The wine is then fortified with sugar and alcohol, and the vermut is clarified and bottled.



ANALYSIS

- 15.5% vol. Alcohol
- 80.04 g/l residual sugar



PRODUCTION

Approximately 3,000 bottles (75cl)



TASTE NOTE

Pale yellow color, with a bright straw hue.

Citrus and especially floral aromas, highlighted by the sweet and delicate fragrance of elderflower and the herbaceous and fresh notes of sage.

Fresh, smooth and silky on the palate.

Its pleasant sweetness gives the perfect balance to the slight final bitterness.



FOOD PAIRING

This vermut allows for a wide variety of combinations.

Perfect with fresh dishes such as mild cheeses, white fish, seafood and salads.

Enjoying an aperitif with olives, nuts, and light cold cuts.

Or simply on its own with ice and a slice of orange or lemon.