



CELLER DE CAPÇANES

CAPÇANES VERMUT

DO Montsant

*Its secret...? The delicate maceration of aromatic herbs in the wine,
and its aging in French oak, highlighting its seductive character.*



VARIETIES

Red Garnacha



WINEMAKING

Base wine flavored with herbs such as elderflower and sage. The wine is then fortified with sugar and alcohol before aging in French oak barrels. Once aging is complete, we clarify and bottle the vermouth.



AGING

Aged using the *Solera* method in French oak barrels, the average aging time exceeds 24 months.



ANALYSIS

- 16.5% vol. Alcohol
- 4.3 g/l total acidity
- 100 g/l residual sugars



PRODUCTION

Approximately 3,000 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.

