

Garnatxa Dolça de Capçanes

Tasting note

Bright light tile tones, that denote a good evolution and oak barrel aging.

A very expressive and traditional wine with overripe fruit, raisins, figs, soft notes of bitter almond aromas.

The unctuous palate, its alcohol content and acidity give it good balance.

Pairing

Sweet dishes like dark chocolate, orange cake, carob cake and salted nuts.

Best served cold, between 8 and 10 ° C.

Grape varieties

Garnacha



Winemaking

Short maceration (24hours)

A part of the grape must is fortified with alcohol up to 15% vol. (none of the grape must is fermented).

After aging in barrels, its clarified, filtered and finally bottled.

Aging

- 24 months in french oak barrels.
- Previous to bottling it is aged in the tank.

Vineyards