

## *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