

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*

*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

Grenache



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, it is clarified, filtered, and then bottled.

Aging

- 24 months in French oak barrels
- Tank aged before bottling

Vineyards