

Vermut de Capçanes

Tasting note

Dark chestnut and caramel color

Gentian, elderflower and sage aromas

A good body on the palate, soft sweetness, pleasant bitterness and a very balanced structure, that invites you to drink it on its own or with ice

Pairing

Perfect with any appetizer: olives, cockles, crisps, nuts

You may combine it with dishes that require its

Mediterranean aroma

Grape varieties

Grenache Blanc

Macabeu



Winemaking

The white wine is fortified with alcohol and sugar.

Gentian, elderflower, juniper berries, sage ... are the herbs and roots that give a great character to our vermouth.

After aging, it is clarified, filtered, and then bottled.

Aging

24 months in French oak barrels with the classic system of "solera".

Vineyards

Analysis

- Alcohol: 16.5% vol
- Sugar: 120 g / L

Awards and ratings

- Premis Vinari dels Vermuts catalans 2016: Bronze Medal.