

## *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.
- Guía Peñín de los destilados y la coctelería 2018: 91 puntos