

CELLER DE CAPÇANES

# GARNATXA DOLÇA DE CAPÇANES

D.O. Montsant

*When our heritage and the spirit of Capçanes' people meet in one:  
a Sweet wine produced in the local traditional way*



## VARIETIES

Garnacha tinta 100%

## VINIFICATION

After a brief maceration with the skins and seeds, a part of the juice is bled off and later fortified up to 16.5%. We let the wine partially ferment to retain high levels of natural sugars. The wine is transferred to French oak barrels that already contain aged wine from previous vintages. Previously to this, we bottle a part of the aged wine in these casks and the young wine is used to refill them.

## AGEING

Minimum 24 months in French oak barrels and with the Solera system.

## ANALYSIS

- 16,5% vol. alcohol
- 3,6 g/l total acidity
- 120 g/l residual sugar

## TASTING NOTE

Garnet-brick color with bright reflections, fine tears, high layer. Very expressive on the nose and in the mouth. Aromas of red fruit compote, toffee and caramel. In the mouth it is very enveloping, with an ample body and generous texture, a lot of ripe fruit: raspberry jam and berries; dried fruits and delicate balsamic and toasted notes. A marked and integrated acidity keeps it fresh, lively and not at all heavy.

## FOOD PAIRING

This sweet Grenache is perfect to accompany desserts, from traditional dried fruits; "panellets" and nougats; black chocolate; chocolate and red fruit cakes; cheesecake with coulis reduction; wafers and cookies.

## CERTIFICATIONS

V-Label: Vegan