



Vermut Capçanes

Grape varieties:

- White Grenache
- Macabeu

Winemaking:

- White wine is long macerated with herbs, such as elderflowers and sage
- Afterwards it is blended with long ageing sweet wine and topped up with sugar and alcohol to be aged in oak barrels
- Once the oak ageing ends, we clarify, filter and bottle it

Ageing:

- More than 24 months on French oak barrels
- It is blended and aged through the *solera* method.

Total production:

- Approximately 30.000 bottles (75cl.)

Analysis:

- 16.5 % vol. Alcohol
- 90 g/l residual sugar

Tasting note:

- Dark tawny color with some ruby red reflects. On the nose it brings out all the herbal notes from the sage and elderflowers. On the mouth the body is generous and it adds smooth sweetness balanced by a mild bitterness. Caramel and toasty oak aromas add complexity on its persistent finish.

Food pairing:

- Ideal with a wide arrange of aperitifs, such as olives, chips, dried fruits and even as a cooking companion to add sweetness and Mediterranean approach.

