

CELLER GERISENA

DOLÇ DE GERISENA ÀMFORA



GRAPE VARIETY: Red grenache

GRADUATION: 16% vol

TARTARIC ACID: 5,1 g/l

RESIDUAL SUGAR: 96 g/l

PRODUCTION: 900

DENOMINATION OF ORIGIN: DO EMPORDÀ

ELABORATION:

Natural sweet wine from old vines over 50 years old.

The must is macerated with the skins for 30 days and then pressed.

It rests for 12 months in amphorae and then 24 months in old barrels.

TASTING NOTE:

Deep in colour, with remnants of chocolate and reddish hints

Intense bouquet with many aromas: mocha, red and black jams, dry fig, liquorice.

Balanced and full bodied.

The ideal sweet spot.

A perfect sweet wine to pair with chocolate, nuts, biscuits and coffee.

Passió