

El Dulce



El Dulce * CHOZAS CARRASCAL

Vinification: Garnacha grapes are harvested at 15° Baumé. 48 hours after being in a tank, around 900 liters of must are transferred to another tank with a capacity of 1,000 litres. The must is then racked gently at a low temperature followed by fermentation that starts from this low temperature (11 to 12° C). The process of fermentation continues until the wine reaches 8% of alcohol content. At this stage wine alcohol is added to bring the total alcohol level to 15%. The sugar content of 120 g/l comes entirely from the grapes.

The wine is then aged for 5 months in French oak barrels that are more than two years old.

Grape variety: Garnacha.

Crianza*ageing: 5 months in French oak barrels from the Allier forest.

Tasting notes:

Appearance: Lively brilliant garnet red colour.

Nose: The full aromatic potential of the variety is captured in this wine: wild strawberries and blackberries with subtle floral nuances of lilacs.

Palate: Round, fresh and velvety. Unctuous and smooth. Refined, voluminous and ample tannins.

01





Recommendation:

The toasted, dried fruit and aniseed notes and flavours to be found in this wine make it an ideal accompaniment for sweets and desserts made with ingredients such as:

- Almond cake
- Wine-soaked sponge cake
- Chocolate cake
- Spanish sponge cake from Leon
- Cookies
- Christmas sweets: marzipan, nougat, Spanish polvorones, dry figs, dates, etc...
- Spanish San Juan cake
- Spanish turrón (nougat) cake from Mallorca
- Spanish buñuelos (fritters) from the Ampurdán
- French toast
- Mostillo
- Mostillo with honey and nuts
- Honeyed puff pastries from Castilla-La Mancha
- Dry figs from Lepe
- Spanish bread with dried figs
- Castilian crepes with chestnut cream
- Zurrakapote from the Basque Country

This wine matches nicely with all kinds of fruits found on the nose or palate such as:

- Natural red fruit
- Candied red fruit
- Pears cooked in wine

02

The silkiness of this wine, its lack of astringency or sharpness, round and refined tannins and its liqueur-like finish make it the ideal match to serve with chocolate sweets or desserts such as:

- Chocolate cake
- Chocolate and red fruit cake
- Chocolate pudding
- Chocolate soufflé
- Chocolate brownies
- Cookie cornets filled with chocolate
- Chocolate crêpes
- Truffles
- Chocolate and fruit fondue

