



FORTIFIED WINES



G de Gasparets

IDENTITY

Color	Ruby
Grape varieties	Grenache noir
Appellation	Fortified wine
Alcohol degree	17% vol
Ageing potential	+than 20 years

TERROIR

Soil	Clay-limestone and rolled pebbles. 70 years old vineyards.
Vineyard management	Organic and HVE (high environmental value).

TECHNICAL DETAILS

Harvest	Handpicked.
Vinification process	Traditional winemaking in old barrels, fortified wine using marc (grape alcohol) at the end of a long fermentation.
Ageing	12 months in French oak barrels with regular topping up.

TASTING NOTES

	Ruby color with hints of amber.
	Red fruits, nuts, quince and cherry.
	Creamy, with notes of prune and baking spices.
Finish	Powerful and smooth tannins.

SERVICE

Food and wine pairing	As an appetizer, with chocolate desserts, blue cheese, or cooked pears.
Service	14/16 °C

AVAILABLE FORMAT

Format	Available in 50 Cl
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Limited edition : 2000 bottles per year. **Traditional wine by Famille Fabre**: the wine is mutated (fermentation stopped by the addition of grape alcohol) at the last moment, so we extract more fruits and tannins, and less sugar.

18/20 Jancis Robinson: Fermentation in old barrels, stopped by the addition of grape brandy. The mutation is done under the marc cap with long vatting (over 15 days,) aged for 12 months in French oak barrels with regular topping up of the barrels. *"Incredibly fresh for a VDN. Raspberry and cherry, star anise and cinnamon. The sweetness of liqueur but the freshness of a translucent Cinsault! Satin-gauze texture. Long with a lick of coffee on the end."* (TC)