



Ranci de Capçanes

Grape varieties:

- Garnacha
- Cariñena
- Cabernet Sauvignon

Winemaking:

- Once we have the blend, we put the wine on barrels, where the lees are waiting.
- The wine is aged through the Solera method, where every 5 years it is moved from one barrel to another. It is during this long process that the wine oxidises with the help of a low humidity and the changes of temperature.
- Finally, we empty only partially the barrels that have the longest aged wine, we filter and bottle it.

Aging:

- Aged with the Solera method in French oak barrels, the average aging time is longer than 5 years.

Total production:

- Approximately 5.000 bottles (75cl.)

Analysis:

- 16.5 % vol. Alcohol
- < 0,2 g/l residual sugar

Tasting notes:

- Hazy golden orange color. Pronounced aromas of tobacco, spices and herbs on the nose. On the palate we find a medium body full of tertiaries from the oxidation this wine undergoes: honey, dried fruits, sweet spices and a leathery finish. Dry rich finish.

Food pairing:

- This characteristic wine is equally reliable to have with either desserts or aperitives. Olives and chips, dried fruits, dark chocolate and creamy cheesecakes are very good pairings.

