



CELLER DE CAPÇANES

RANCI 2008

DO Montsant. 2008



VARIETIES

White Garnacha from goblet pruned vines which are over 60 years old. Calcareous-clay soils. Grown at altitudes greater than 600m. Harvested in early September.



WINEMAKING

Manually pressed and fermented in 500L French oak barrels. Aged in French oak barrels during 17 years. Static aging in the presence of the lees, while avoiding barrel refilling.



ANALYSIS

- 17,15 % Alcohol
- 0.4 g/l Sugar



TASTING NOTE

Intense yellow-gold in colour, clean and bright. A complex and harmonious combination of aromas. Roasted citrus, orange and lemon peel; yeast and pastry notes, toasted almonds, and a final touch of phosphorus that adds sparkle. Long on the palate, with vibrant, and a perfectly integrated acidity.



FOOD PAIRING

Its complexity allows it to be paired in many ways. From Iberian cured meats to spicy dishes, as well as rice dishes like risotto and mushrooms, or simply to a powerful broth in winter.