

AUREO SECO



This is a Rancio wine made in the solera system coming from the best barrel selection.

The aging provides toasty and smoky notes that will combine with the gradual oxidation of the fruit character making of this rancio a subtle and balanced wine.

Thanks to a long exposure to oxidation and the complexity provided by the old oak the final wine holds a remarked intensity that is present since the cork pops out.

It is advised to enjoy it slightly chilled.



19%



50% Red Grenache , 50% White Grenache



Amber colour with orange reflections



Aromas of dehydrated fruits and nuts with hints of toast



Intense in the palate with notes of ripe fruit, toasted hazelnut and a spiced aftertaste



Storage temperature < 25°C
Best Served at 20° C



Aperitive. Pairs well with hazelnuts, chestnuts almonds and white chocolate.