








RANCIO SECO



An ancient winemaking mediterranean tradition that has been preserved over centuries. Local grapes have been largely suitable for long aging in wooden vats used in this type of process, creating a slow controlled oxidation that will turn into complex aromas and flavours typical in this process.

A gradual oxidation in the wine due to ambient temperature exposure together with the age of the barrels and the climate conditions in the area result in a Rancio of great characteristics.

-  Alc. 17%
-  40% White Grenache, 40% Red Grenache, 20% Carignan
-  Amber colour with gold reflections
-  Aromas of caramelized pineapple, honey, toffee and butter
-  Intense flavours of dates, candied fruits, almonds and a lingering aftertaste
-  Storage temperature <25°C
Best Served slightly chilled
-  Good as digestive, pairs well with dried fruits, nuts and almonds