

## Clot d'encís *ranci* wine

Style: liquor dry and complex wine  
Grapes: white grenache  
Region: Terra Alta, Southern Catalonia  
PDO: DO Terra Alta

Elaboration: It is obtained according to the solera system: traditional aging of selected quality dry white wine in 46 oak barrels with a total capacity of 15.000 liters. All the barrels are subjected to the natural conditions of temperature, light and humidity of the wine area of our winery. The original old sherry or *solera* is from 1962. Two periods of aging are carried out. The first is done in 28 oak barrels with capacities between 225 and 500 liters. Each batch of wine that results from these has aged for at least 3 years and serves to feed the *solera* formed by 18 300-liter oak barrels and one 500-liter one containing the oldest lees from the winery, from which the batch is made.

2018 production: 2.129 bottles x 750 ml with batch ID 03/18  
Stopper: Natural cork, mushroom-shaped  
Alcohol content: 18.17 % by Vol.  
Total acidity: 6 g / l, expressed in tartaric acid  
Volatile acidity: 1.20 mg / l, expressed in acetic acid  
Total sugar: 1.65 g / l  
Total Sulphur Dioxide: <7 mg / l

Awards: **Gold medal at Grenaches du Monde 2018. Best ranci wine DO Terra Alta 2016.**

Tasting notes: bright old gold in colour, typical in Mediterranean *rancios*. On the nose it shows an intense aromatic expression rich in nuances. Fresh and lingering on the palate.  
Storage and serving suggestions: under good storage conditions, this wine will preserve its characteristics during at least 5 years. Serve fresh (12° C).

Food pairing: dried and caramelised fruit, traditional Mediterranean pastries. Also able to join meat plates, for example, roasted chicken.

