

## Clot d'encís ranci wine batch 11/2021

Style: dry and complex liquor wine Terra Alta PDO

Grapes: white grenache

Region: Terra Alta, Southern Catalonia

*Elaboration: obtained according to the solera system: traditional aging of dry white wine in 46 oak barrels with a total capacity of 15.000 liters. All the barrels are subjected to natural conditions of temperature, light and humidity. The original old sherry or solera is from 1962. Two periods of aging are carried out. The first one 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 eighteen 300-liter oak barrels and one 500-liter one containing the oldest lees from the winery, from which the batch is made. No alcohol added.*

Batch 11/2021 production: 1.108 bottles, bottled on January 2022

Stopper: Natural cork, mushroom-shaped

Alcohol content: 17.88 % by Vol.

Total acidity: 7 g / l, expressed in tartaric acid

Volatile acidity: <1.5 mg / l, expressed in acetic acid

Total sugar: 0.8 g / l Total Sulphur Dioxide: <7 mg / l

Awards:

**2020: Gold at Grenaches du Monde 2021**

**2019: Special Vinari 2020 Best Solera Wine**

**2019: 9.42 puntos at Guia de Vins de Catalunya 2021**

**2018: 91 points at Guia Peñin 2020**

**2018: Gold at Grenaches du Monde 2019**

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.

