

Ranci de Capçanes

Tasting note

*Mahogany color with golden highlights.
A traditional wine from the Aragon crown with an
oxidative wine character, aged using the soleras
system.*

Pairing

With desserts such as: Nuts, merengue, coulant..
Ideal for cooking all kinds of meats: roasts and
casseroles.

Grape varieties

Grenache



Winemaking

Maceration: 20 days

Aged for over 5 years in French oak barrels .

Each year a small part of the wine is changed "the classic system of solera".

The temperature and low humidity contrasts accelerate the oxidation process.

Finally, the oldest wine is filtered and bottled.

Aging

Aged for over 5 years in french oak barrels.

Vineyards

Analysis

- Alcohol: 16.5% vol
- Residual Sugar: <0.2 g/L