

## *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