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# Ètim Ranci

A traditional "ranci" for desserts, early evening snacks and to accompany roasted nuts.



## Tasting Note

**Ètim Ranci** is a traditional old wine made using the Solera method.

**Colour:** **Ètim Ranci** is a deep amber colour with mahogany streaks, clean and bright.

**Nose:** It gives off aromas of roast hazelnuts, almonds, toasted bread and sugared fruit as well as vanilla and cinnamon. In the background there is a hint of liquorice and aged wood.

**Palate:** It is potent and sturdy, balanced with good acidity and a long finish.

## Food & Wine Pairing

**Ètim Ranci** is an aperitif wine as well as good with desserts and even for a late afternoon tippie. Excellent with roasted nuts, fig cake or Victoria sponges, biscuits and all kinds of sweet pastries.

At around 16 °C **Ètim Ranci** treats us to a fantastic aromatic experience.

## Ratings

92 points, Guía Peñin 2012

## Winemaking Information

**Ètim Ranci** is made from Grenache and Carignan. The must is allowed to ferment spontaneously with natural grape yeasts and is left to soak with its skins for twenty days in order to achieve more volume and complexity. The wine is then racked to a series of demi-johns and is exposed to the sun (sol i serena) on the winery's roof terrace for a year. During this year, the wine undergoes an oxidising aging process and takes on amber tones and aromas of dried fruit and nuts. After this year, the wine is passed to large 500 and 600 litre barrels where it is left to keep working for at least three years more. Every year, a small quantity of the Ranci is taken out of the barrels and the wine in the demi-johns is used to re-fill them. The barrels are never fully emptied and they keep their lees for many years. These lees give the wine its special flavours and characteristics.

## Analysis

Alcohol Content: 17°  
Total Acidity: 7.5 g/l (TH2)  
Residual Sugar: 0.0g/l  
pH: 2.99  
Fined with egg whites.