



# MARFIL RANCIO “GENERÓS SEC” (solera 1976)

*Restored century old tradition ...*

Alella Vinícola is the cellar whose wines have brought renown to the town of **Alella since 1906**. We currently produce, make and bottle wines and cavas in two designated origins, namely **D.O. ALELLA** and **D.O. CAVA**.

Like the cellar itself, most of the vineyards we use are located in the centre of the town of Alella, the heart of the designated origin, 15 kilometres to the north of the city of Barcelona. We market wines, rich wines, sweet wines and cavas under different brandnames, such as **MARFIL, IVORI, VALLMORA** and **VIOLETA**. Our wines are characterised by **varieties typical** of our designated origin.

In this wine, Pansa Blanca shows its most spectacular and original side and lives up to its name: "Pansa Blanca Raisin". It is produced in specific years when the meteorology allows the bunches to become over ripe and to dry until the sugar concentrations are really high. This is a naturally sweet wine in which the yeasts cannot ferment all the grape's sugars, and more than 250 g/l remain. The dehydration caused during the raisining concentrates of both sugars and acids and aromas, and leads to a beautifully coloured drink, with honey and caramel notes. The different years are combined through dynamic ageing in the form of "soleras and criaderas". Very few bottles are produced per year to ensure the wine's quality, exceptionality and ideal ageing. This is done directly from the "soleras", with no type of clarifying or cold treatment that could alter the organoleptic characteristics. This is why, in these wines, we may find sediments that do not affect their quality.

*Medium deep tawny towards amber colour. Rich, mature and intense nose of dried fruit, crushed nuts, leather and wood, still with some grapey and floral hints. The palate is close to dry with a fine nuttiness and flavour intensity, nougat and dried prune, fig, with an excellent freshness underneath, and a long and layered finish. Similar to a great Palo Cortado yet with an aromatic and grapey touch. Really well-kept and balanced for being close to dry in a Rancio Sec style. (Andreas Larsson, 2018. Best Sommelier of the world in 2007).*

The ideal temperature for serving it is 13 °C.

**Grape:** 100 % Pansa Blanca = Xarel.lo  
**Alcohol:** 16,0 %vol.  
**Acidity (ATT):** 6,2 g/l  
**pH:** 3,23  
**Residual sugar:** 3 g/l  
**Winemaker:** Xavier Garcia  
**Agenig potential:** drink now or mature for up to 25 years

**Recent awards:**

Guía Peñín Peñín 2018: 94 p  
Robert Parker Parker 2014: 91 p  
Guía de Vins de Catalunya 2018: 9,54 p  
Andreas Larsson 2018: 93 p  
GREAT PREMI VINARI 2017 SWET/RANCIO WINES

