



MARFIL RANCIO “GENERÓS SEMI” (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.

This is an original production based on a naturally sweet wine to which a percentage of the 1976 dry generous solera wine is added. It is only produced in years when the Pansa Blanca and, sometimes, White Grenache allow it to be.

The different vintages elaborated are combined through oxidative dynamic ageing in the form of "soleras and criaderas", which guarantees the organoleptic regularity with the passing of time. In this wine, Pansa Blanca shows some very interesting and original characteristics. Very few bottles are produced to ensure the wine's quality, exceptionality and its 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. Intense and mature nose with an aged oxidation, dried fruit, nuts, nougat, leather and cedar wood. The palate has a hint of sweetness rather off dry yet with good layers, nuance and complexity, dried fruit, figs, dates and nutty notes with a warming and refreshing sensation of alcohol, and a long, spicy and profound finish. (Andreas Larsson, 2018. Best Sommelier of the world in 2007).

The ideal temperature for serving it is 15° C.

Grape: 100 % Pansa Blanca = Xarel.lo

Alcohol: 15,0 %vol.

Acidity (ATT): 8,7 g/l

pH: 2,99

Residual sugar: 98 g/l

Winemaker: Xavier Garcia

Agenig potential: drink now or mature for up to 25 years

Recent awards:

Guía Peñín 2018: 94 p

Robert Parker 2014: 93 p

Guia de Vins de Catalunya 2018: 9,38 p

Andreas Larsson 2018: 93 p

