

Some words about Ranci Dolç de Mas Martinet

It is a fine, elegant, creamy rancio wine 100% made with Garnatxa Negra.

We harvest the grapes with around 15° of alcohol (not every year just the hottest years) and we put them on wicker beds, in the shade, to let them dry slowly, between 7 and 21 days, to get dehydrated grapes, with a high sugar content, and therefore, a natural sweet wine.

Winemaking

Once the grapes are dehydrated, we squash them, and we let them ferment with their natural yeasts for a couple of months. Then, we press them, and we put them in demijohns or in a barrel, where the fermentation process will slowly continue until its completion in the next year (it will remain approximately 80 g/l of sugar).

Then we refill the first old barrels of the winery, barrels that we have gathered one by one around Priorat. There, inside the barrels, these fermented grapes will be blended with an older wine (the first one dates from 1994) and with the centenary mothers.

We only bottle a third part of the wine that we have inside the first barrel.

The first bottling of this wine was done in 2017, with more than 22 years of ageing.

A wine which carries the soul and the history of Priorat. A history which represents us makes us feel more rooted and able to thank and pay tribute to those generations that have made it possible for us to be here today.

