


Espodol Vi Ranci Sec

While the tradition of Vi Ranci and Rancio sec has survived on both sides of the French-Spanish Catalan border, the large majority of those now produced in Spain are fortified.

Espodol Vi Ranci Sec is the rare unfortified expression: Old-vine Garnatxa blanca and Garnatxa rosat, hand-harvested and fermented under the rafters in epoxy-lined concrete tanks. After two years, a portion of the slowly oxidizing wine is transferred to large wooden foudres (where it remains for 3-4 years), and then into a six-tier solera of demi-muids that was originated in 1950.

Tangy, tactile and lifted, the Vi Ranci Sec is simultaneously vibrant and irascible, with flavors of flamed orange, jamon iberico, hazelnut, acorn squash and sage. Delicious as an aperitif; with Spanish ham and Marcona almonds; or with grilled vegetables—quintessentially Catalan. It keeps well for 4-6 weeks and should be served lightly chilled or at cellar temperature.

 keeps 0-10 years (50-65°F)

 keeps 3-4 weeks (55-64°F)

 2-3 oz. pour (59-64°F)



rise to what the locals call the "Wines of the Wind." The vineyards of its fourth- and fifth-generation growers are almost exclusively goblet-trained "bush vines," their roots sunk deeply into the granite and licorella (black schist) soils. Focusing on traditional varieties—old vine Garnatxa blanca, roja and tinta; Cariñena and Cariñena blanca; Muscat de Alexandria and Macabeu—viculture is a mixture of organic and lutte raisonnée. Under the direction of winemaker Pau Albó i Carles, Celler Espolla produces a full range of wines, but it is most celebrated for its Vi Ranci and Solera Garnatxa d'Emporda, which continue the tradition of oxidative wines first made over two millennia ago during Greek and Roman settlement of the area.



ABOUT CATALUNYA

Catalunya is an autonomous region in Spain with distinct linguistic, cultural and culinary traditions that make up its proud Catalan identity: industrious and forward-thinking, yet deeply, almost stubbornly traditional. It extends north along the Mediterranean Sea in the mountainous northeast of the country, from Valencia to the foothills of the Pyrénées and its border with France. ('Greater Catalunya' extends across that border into the French region of Roussillon, which also identifies as Catalan.) Its capital is Barcelona. Catalunya's fresh and preserved seafood, meats and cheeses have inspired some of the world's most celebrated chefs. The Catalan wine community embraces both innovation and tradition: Cava and Vermut de Reus emerged during the first Spanish winemaking revolution in the late 19th and early 20th centuries, while Priorat was at the vanguard of a second revolution in the late 20th century. Today, Catalunya is again at the forefront — this time propelling Spain's 'natural winemaking' community — while embracing its heritage: in celebration of Vermut and 'Vermut hour'; in its taste for rancio flavors, whether in its preserved seafood, meats and cheeses, or in its wine. Catalunya maintains one of the oldest continuous winemaking traditions in the world with its dry and sweet oxidative wines (Vi Ranci; Solera Garnatxa d'Emporda).

ABOUT CELLER COOPERATIU D'ESPOLLA

Founded in 1931 in the heart of the Alt Empordà, the Celler Cooperatiu d'Espolla emerged from the local growers' union, established at the turn of the century in the aftermath of phylloxera. The proximity of the Mediterranean Sea, the Albera mountains, and the fierce, dry tramuntana together shape a climate and landscape that gives



SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 6860	NV	Espolla	ES	Oxidative/Oxidized Wine; Dry	Grenache noir	14.0%	750/6	cork	8437002364366	18437002364363	7.80 kg