

Rancio Sec de Roussillon

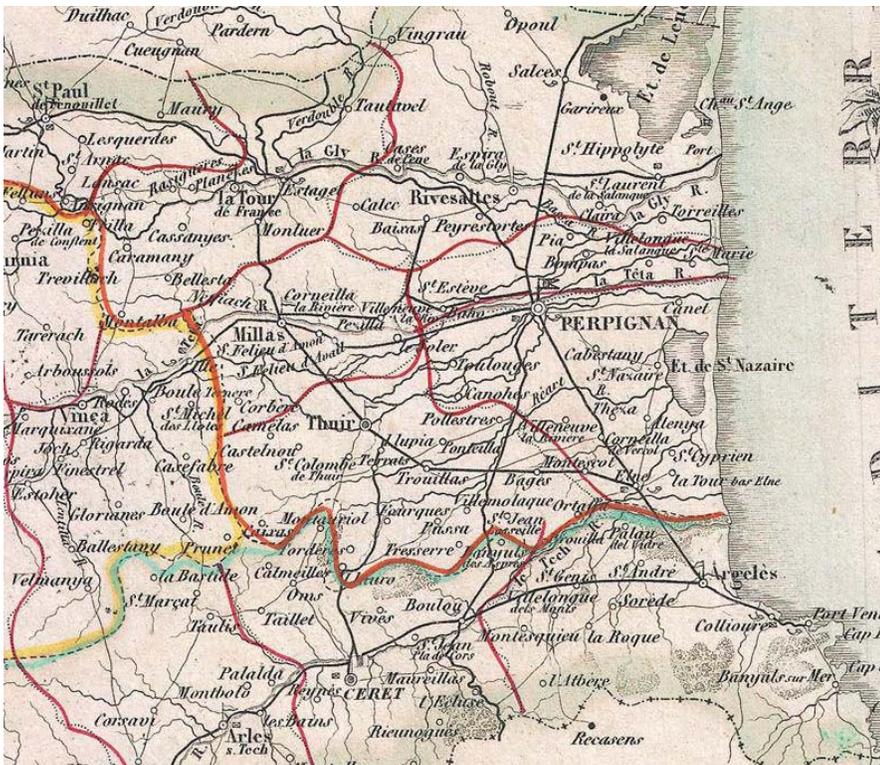
When oxidation becomes nobility...

Roussillon is home to one of the oldest forms of winemaking, a tradition for aged dry wines that predates modern viticulture. Known throughout Catalonia (Catalunya) as Rancio Sec (or alternately Vi Ranci), these are dry, unfortified wines that are often kept in the sun in glass demijohns, then transferred to partially filled old oak barrels for no less than 5 years. It is this oxidation process, further evolving over decades in soleras, that gives rise to the bouquet of unique tastes (fresh walnut, curry spices, cocoa, light bitterness) that characterizes Rancio Sec. Made in very small quantities, typically for the winemaker's family and guests, its historic if endangered status is recognized by Slow Food France.



GRENACHE NOIR/GRIS/ BLANC, and/or MACCABEO, fully fermented DRY can get up-ward of 12% - 13% alc. NO fortification.

The Rancio Sec typically reduces further in Total aging is no less than 5 years, in demi-johns in the sun for 6 to 12 months barrels only partially filled.



Home to French Catalan culture, Roussillon corresponds essentially to the department of Pyrénées-Orientales, the most southern of France. Here the Pyrenees plunge abruptly into the Mediterranean in Banyuls. The vines are grown on the coast (Collioure and Banyuls) and inland (Maury, Rivesaltes, Côtes-du-Roussillon and the plain).

Rancios Sec wines have survived centuries of history and are a testament to the wine culture of Roussillon before fortification and alcohol legislation natural sweet wines (VDN) and the modern fruit driven dry wines. These wines are dry because they are fermented in full and that all their sugar was transformed into alcohol. They are Rancios because they are most always in an oxidative environment: sometimes first in demi-johns in the sun, outdoors, and barrels unfilled, loosely sealed. The wine must have a high alcohol content to evolve favorably in these conditions. Unlike sherry, these wines do not live under flor, and are not fortified. They are usually derived from Grenache or Maccabeo, the same that are used for Banyuls, Maury, and Rivesaltes.

Dry rancios are far removed from the modern conception of wine, dominated by practices more northern regions. These are not typical meal wines, and the French consumer is not accustomed to this type of wine, as are the Catalans in Roussillon.

Ideal as aperitif-with tapas and anchovies, dry ham, old tome or dark chocolate. Rancios are outstanding with roast pork or boar. Owing to their aged character, they can also replace after the meal cognac or armagnac.

AMBER, TYPICALLY UNFINED and UNFILTERED

Year	Producer	Cepage	Wine Region	CT	% Alc	Size/Pack	btl barcode	case barcode	finish	kg/case
NV	Mas Peyre 'Le Démon de Midi' Rancio Sec	100% Maccabeo	Pyrénées-Orientales	FR	17.0%	12 x 750ml	NA	TBD	cork	15.60 kg
2004	Caves L'Etoile 'AL PADRI' Rancio Sec	80% Grenache Noir, 20% Grenache Blanc	Côte Vermeille	FR	15.5%	6 x 750ml	3330390050031	NA	T Cap	17.00 kg
NV	Abbe Rous "MATIFOC" Rancio Sec	80% Grenache, 20% Carignan	Côte Vermeille	FR	16.5%	6 x 750ml	3253828410002	03253828410101	cork	15.60 kg
NV	Terres des Templiers Rancio Sec	100% Grenache Noir	Côte Vermeille	FR	16.5%	6 x 750ml	3253828420001	03253828420100	cork	15.60 kg
NV	Vial-Magnères Tramontaine Rancio Sec	Grenache Noir & Grenache Gris	Côte Vermeille	FR	15.5%	12 x 500ml	3760152870278	N/A	cork	12.60 kg
NV	'Tabacal' Tramontaine Rancio IGP	Grenache Blanc	Pyrénées-Orientales	FR	17.0%	12 x 750ml	3486640006805	3486640006812	cork	17.24 kg
NV	Puig-Parahy 'PYROR' Rancio Sec	34% Maccabeo, 33% Gr. Gris, 33% Gr. Blanc	Pyrénées-Orientales	FR	14.0%	6 x 500ml	3760145230782	NA	cork	8.63 kg
2003	Dom Jorel 'LA GARRIGUE' Rancio Sec	100% Maccabeo	Pyrénées-Orientales	FR	16.0%	12 x 750ml	3770005212025	N/A	cork	15.60 kg
NV	Domaine de Sau 'Sao' Rancio Sec	100% Grenache Gris	Pyrénées-Orientales	FR	18.5%	12 x 500ml	3770001227047	TBD	cork	10.80 kg