

TERRES DE TEMPLIERS RANCIO SEC



Grenache & Carignan. Toasted aromas with vanilla, licorice, and fresh nuts. It has a tight, fine attack. High-toned, with plenty of curry spice and almond skin. The most austere of the Côte Vermeille Rancio secs, its maritime aging environment adds a notable saline character. Incomparable as an accompaniment to preserved fish, it is also a terrific compliment to tapas, anchovies, and a variety of cheeses. Use in cocktails or as a dry digestif. Shelf-stable, it should be served lightly chilled or at cellar temperature.

Terres des Templiers Rancio Sec descends from an ancient tradition preserved by Catalan winemakers of the Côte Vermeille. From old-vine Grenache noir found on its schist-dominated, terraced vineyards overlooking the sea, the wine is first aged out-of-doors in old demi-muids before returning to the cellars of the producer for extended oxidative aging in old Banyuls casks. The wine is a blend with an average age of 10-12 years spent in partially-filled barrels, resulting in its pronounced rancio character.

Located in the town of Banyuls-sur-Mer along the Côte Vermeille, where the Pyrénées meet the Mediterranean and the Spanish border, the cellars of Terres des Templiers sit on the road a half-mile above the seaside town. It is a testament to the stubborn endurance and well-earned pride of its local denizens. Its name honors the Knights Templar, who are said to have built upon the system of *feixas* (terraced vineyards) and canals that crisscross, *peu de gall* (rooster foot), across the steep hillsides above the sea, where only grapes can grow. Today, Terres des Templiers incorporates 750 small vigneron farming 2,840 acres. The schist-dominated vineyards are by necessity worked by hand and the practice is *lutte raisonnée* (reasoned struggle).

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Tasting Note:

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Grenache & Carignan. Toasted aromas with vanilla, licorice & fresh nuts; flavors of curry spice & almond skin; fine & high toned.

Shelf Talker:

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