## VERMUT, DOLÇ, RANCI

"The history of our villages"



## MAS DELS FRARES SPECIALITIES



Vermut: Coupage of white grenache and macabeo. Amber colour and bitter taste. Macerated with aromatic herbs and aged in oak barrels.

Vi de licor dolç (sweet wine): Coupage of red Grenache and Carignan. High selection of vines with clusters of small grapes and low production. Aged in oak barrels.

Vi Ranci: Red Grenache and Carignan wine. Aged by oxidation in old oak barrels using the solera system.

