

# Domaine Vial-Magnères

## Banyuls « Al Tragou », Very old Rancio, 1990

### Varieties :

100% black Grenache.

### Vineyard :

*Terroir* : Cambrian soils consisting primarily of decaying brown schists

*Density of planting*: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

*Climate* : Mediterranean climate (hot summer and dry - mild winter), very windy. Tramontana is almost daily there.

*Average of the vines* : 70 years  
*Yield* : 20hL/ha.

*Location* : Spread over three historic plots located in the hinterland of Banyuls-sur-Mer.

### Winemaking :

*Harvest* : handpicking in grape bucket of 20kg, harvest intervening with beautiful maturity of the grapes.

*Winemaking* : After a fermentation of a few days, the wine is mutated on marc with vinic alcohol at 96 °. Maceration of 3 weeks.

*Ageing* : Ageing in old oak demi-muids aged over 70 years.



### Wine Tasting :

*Tasting* : This old sweet rancio of a beautiful mahogany robe develops a beautiful vivacity as well as aromas of nuts, dried nuts and coffee.

*Food and wine match* : With a good length in mouth and a nice balance this wine can be tasted with a suckling pig on a spit or with a magret with prunes. This wine can also be enjoyed as a digestif with a cigar.

*Cellaring potential* : cellaring potential infinite.

*Serving temperature* : Serve between 14° at 16°C.

### Récompenses :

**N° 39 January-February 2016**

**Terres de vins** : « Well known to lovers of rancio, this cuvée deserves to be tasted to understand this style of evolution version Banyuls. Mahogany dress, there is a contrast between the finesse and the texture and the power of the bouquet, its complexity. The dried fruits, the fig, but also notes of heather and peat, almost malt, even havana then water of life. Worn by its softness, all its flavors lengthen in mouth and persist, the earthly character emphasizing the final.»  
95/100 Parker Magazine 2016.

**Guide hachette 2018** : 3 stars

