

BODEGAS
SOLANA DE RAMÍREZ



Varietal:

85% Tempranillo - 15% Graciano

Tasting:

Red colour, with a predominance of brick-red and slightly oxidised tones. The glycerine stands out, remaining over time.

Aroma of ripe red fruits, very structured and powerful with a long ageing. Toasted touches of caramel, very clean.

In the mouth, slightly acid with very fresh and powerful tannins, highlighting the new wood. Important lactic tones on the palate.

Specifications:

Controlled fermentation that does not exceed 26° and maceration for 20 days

Aging:

24 Months in Barrel

36 months in bottle

Service temperature 14°C - 16°C

Natural elaboration,

Alcoholic Strength: 14.40% Vol.

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