

BODEGAS
SOLANA DE RAMÍREZ

Gold Medal

Challenge Internatioanl Du Vin

Varietal:

85% Tempranillo - 15% Graciano

Tasting:

Tile-red colour, medium-high robe.
The glycerine stands out, remaining over time.

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

On the palate, very well structured, slightly acidic with very fresh and powerful tannins highlighting the new wood and ripe red fruits.

Specifications:

Vintage: 2013

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

Ageing:

24 Months in barrel

48 months in bottle

Serving temperature 14°C - 16° C

Natural fermentation, may form sediment

Alcoholic strength: 14,00 % Vol.

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