

BODEGAS
SOLANA DE RAMÍREZ



Varietal:

90% Tempranillo - 10% Graciano

Tasting:

Brick red colour, very clean and bright.

Aroma of fresh tannins, highlighting the vanilla from the barrel, with hints of dried fruits and a small touch of aniseed. Very clean, round, fresh and acid sensation, very well assembled with the alcohol concentration of the wine.

On the palate, fresh, round, with light touches of noble wood. Light tannins, but pleasant, with an aftertaste with a very good harmony between fruit and wood.

Specifications:

Controlled fermentation at a temperature not exceeding 26°C and maceration for 20 days.

Aged in barrels for 16 months in underground cellars.

Serving temperature: 14°C – 16°C. Naturally produced; may form sediments.

Analysis data:

- 14,6 % ABV
- 1.6 g/l residual sugar
- 4.78 g/l tartaric acid

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