

BODEGAS
SOLANA DE RAMÍREZ



Varietal:

100% Tempranillo

Tasting:

Purplish red colour with very light brickred tones.

Aroma with very good harmony between grapes and wood, clean and frank wood tannin with a sweet touch on the nose. Toasted aromas of vanilla stand out.

Fresh and very round on the palate, the tannins of the grape stand out with a slightly toasted finish, and a finish with a hint of coconut.

Specifications:

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

Aging:

12 months in barrel

8 months in bottle

Service temperature 14°C - 16°C

Alcoholic Strength: 14% Vol

consultas@solanaderamirez.com

Tel: 941 30 80 49

www.valsarte.com

