

BODEGAS
SOLANA DE RAMÍREZ

Varietal:

90 % Tempranillo

10 % Graciano

Tasting:

Medium-high cherry colour with tile tones, with hints of very clean wood.

Aroma in which the freshness of the grape stands out with toasted touches of vanilla and red fruits such as raspberry. Light and clean tannins.

On the palate, prolonged acidity, with persistent fruit aromas. Round and dry wine, with toasted and roasted touches

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 - 18°C

Alcoholic Strength: 14.5% Vol.

Natural elaboration, can form sediments

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