

Solar Amézola

Gran Reserva- D.O.Ca. Rioja

Varietals

85% Tempranillo
10% Mazuelo
5% Graciano

Alcohol content

14° vol.

Vineyards

All our wines come exclusively from our own 60 hectares of vineyards located in the heart of the Rioja Alta and surround the winery in the purest French château style. The soils are mainly calcareous clay soils at an altitude of 450-550 meters.

This wine comes from the San Quiles, Faisanes and Barbarroja estates, all of which are over 55 years old.

Harvest

Manual and selected.

Elaboration Process

The bunches are destemmed and the varieties ferment separately in stainless steel tanks. Maceration lasts 28 days, during which time the grapes are pumped over to favor contact with the skins. This process is followed by pressing.

Ageing

30 months in 60% American oak barrels and 40% French oak barrels of 225 liters capacity.

Tasting notes

Intense reddish tile color characteristic of long aging. Fine nose, with notes of vanilla, cinnamon and soft roasted coffee. Tasty, complex, enveloping, light hints of wild strawberry and blackberry. Ample and elegant finish.

