

BODEGAS
SOLANA DE RAMÍREZ



Varietal:

95% Tempranillo
5% Garnacha

Tasting:

Cherry colour with hints of purple.

Fruity aromas, highlighting the grape and balsamic fruits. Dry and fresh aroma at the same time, very round with light tones of liquorice.

Fresh and ripe tannins in the mouth, very round and frank, leaving the palate with an intense grape flavour. Easy to drink with not much acidity

Specifications:

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

Service temperature 10°C - 12°C

Alcoholic Strength: 14% Vol.

consultas@solanaderamirez.com

Tel: 941 30 80 49

www.valsarte.com

