

BODEGAS
SOLANA DE RAMÍREZ



Varietal:

80% Tempranillo - 20% 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:

Ripe grapes from a 1930 vineyard in Abalos

Manual grape harvest in boxes of 10 KG

Grape selection and hand shelled

Manual pressing

Ripened in Bocoyes of 500 L. - French Oak

Service temperature: 16°C - 18°C

Natural elaboration, can form sediments

Alcohol strength: 15,50 % Vol.

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