

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

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