

BODEGAS

SOLANA DE RAMÍREZ



Varietal:

80% Tempranillo – 20% Graciano

Tasting:

Cherry red color, garnet edge, covered, clean.

Aroma of fine woods with hints of vanilla, spices, and hints of toasted caramel.

In the mouth, round, very smooth, long aging, ripe tannins, with backgrounds of red fruit, very tasty and persistent.

Specifications:

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

Aging:

24 Months in Barrel

48 months in bottle

Service temperature 14°C – 16°C

Natural elaboration, can form sediments

Alcoholic Strength: 14.40% Vol.

consultas@solanaderamirez.com

Tel: 941 30 80 49

www.valsarte.com

