

BODEGAS
SOLANA DE RAMÍREZ



2º Classified

**DOCa Rioja Wine Competition
Grape Harvest Festival 2020**

Varietal:

85% Tempranillo - 15% Graciano

Tasting:

Cherry red colour, garnet rim.

Aroma ripe fruit, spicy, fine cocoa,
good wood, candied.

On the palate, round, tasty, fruity,
ripe tannins, powerful, good
acidity and persistent.

Specifications:

Vintage: 2015

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

Ageing:

24 months in barrel

48 months in bottle

Serving temperature 14°C - 16°C

Natural fermentation, may form
sediment

Alcoholic strength: 14,00 % Vol.

Natural cork

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