



SOLAR VIEJO

Crianza

RED WINE

D.O.Ca. RIOJA

GRAPE VARIETY

100% Tempranillo

ANALYSIS

Alcohol: 13,5% vol.

Total acidity: 4,7 g/l – expressed in tartaric

PRODUCTION

Coupage based on Tempranillo grapes. Ageing American and French oak barrels for 12 months. Light clarification. No cold stabilisation, only natural stabilisation of the wine during barrel ageing. Amicrobial filtration.

TASTING NOTE

Cherry red colour of medium intensity with some flashes of garnet.

Rich in oak barrel ageing aromas, including vanilla, caramel and cocoa, which after a light swirl in the glass come together with intense notes of ripe, red fruits, delivering a higher level of complexity.

On the palate the structure is medium bodied, with rounded, balanced, elegant tannins. On the finish it leaves a pleasant note of noble wood, very well integrated with the flavours of the riper fruits.

OPTIMUM STORAGE CONDITIONS

In a cool place with a consistent temperature (between 14 and 17° C), protected from light and vibrations.

OPTIMUM CONSUMPTION CONDITIONS

Serve at room temperature between 15 and 18° C.

PAIRING

Cured meats and semi-cured cheeses, vegetable dishes, grilled meats.

