



SOLAR VIEJO

Reserva Gold Red Wine

Winery:

Bodegas Solar Viejo

Denomination:

D.O. Calificada Rioja

Grape varieties:

90% Tempranillo
10% Graciano

Analysis:

Alcohol: 14% Vol.
Total Acidity: 5,2 g/l in tartaric

Ageing:

At least 12 months in French and American oak barrels.
Minimum 24 months in the bottle.

Tasting note:

Solar Viejo Reserva is a perfect expression of the power and depth which a Rioja wine is capable of achieving.

A blend of Tempranillo and Graciano grapes aged for 12 months in French and American oak barrels and a long period of bottle ageing.

Color: bright, intense cherry red color with purple hues.

Aromas: in a still glass predominate aromas from its time in oak, vanilla, clove, black pepper, nutmeg, cinnamon and caramel. After slight agitation the fruity notes as blackberry, fig, raspberry jam and cocoa aromas appear.

Palate: good volume and long finish together with good acidity deliver freshness and intense wooden flavours. Balsamic notes appear in the aftertaste contributing to give the wine a greater complexity.

Serving and storage:

Store in a cool, dark place at a constant temperature of between 13 and 17°C, protected from vibrations.

Serve at room temperature – between 16 and 18°C.

Food Pairing:

Roasted meat, beef stew, cured cheese, foie.