

BODEGAS  
**SOLANA DE RAMÍREZ**



## 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: 2016

Controlled fermentation that does not exceed 26° 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

[consultas@solanaderamirez.com](mailto:consultas@solanaderamirez.com)

Tel: 941 30 80 49

[www.valsarte.com](http://www.valsarte.com)