



SOLAR VIEJO

Reserva

RED WINE

D.O.Ca. RIOJA

GRAPE VARIETY

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.

THE 2013 VINTAGE

Vintage classification: Very Good

The vintage 2013 was characterized by having an unusual climatology.

Heavy rains and low temperatures were the stars of the spring in the DO, which resulted in a delay of the vegetative cycle, causing uneven ripening among different vineyards and subzones.

As a result, this has been the most belated harvest in the recent history of the Denomination, and one of the shortest in terms of production.

The good weather that prevailed during September and October allowed selective harvesting, finally achieving an optimum quality of the grapes.

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.

OPTIMAL STORAGE AND SERVING CONDITIONS

Storage in a cool place at a constant temperature – between 13°C and 17°C.

Protected from light and vibrations.

Serving perhaps lightly cooled, between 16°C and 18°C.

FOOD MATCHING

Roasted meat, beef stew, cured cheese, foie.

