



SOLAR VIEJO

Tempranillo

Young Red Wine

D.O.Ca. RIOJA

Grape Variety:

100% Tempranillo

Analysis:

Alcohol: 14,00% vol.

Total acidity: 5,0 g/l (in tartaric)

The 2015 harvest

The 2015 harvest was the earliest harvest ever in Rioja, with very satisfactory results in respect of both quantity and quality. Grapes ripened well, and were very healthy. The end result was of wines well balanced in structure, acidity and alcohol; fruity and suitable for ageing.

Tasting Note:

Intense ruby red with flashes of violet.

Explosive on the nose, with a heady mix of aromas of raspberry, strawberry and cherry, alongside a certain vegetable note, indicating its youth.

Delicate on the palate, with little noticeable tannin. Balanced, with good acidity giving it a refreshing feel, creating a versatile wine, appropriate for many different occasions.

Food matching:

Rice dishes, pasta, tapas and other light aperitifs, mild cheeses, cooked meats.

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 13°C and 17°C.



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*Bottle with screw cap