



SOLAR VIEJO

Reserva

RED WINE

D.O.Ca. RIOJA

GRAPE VARIETY

70% Tempranillo
30% Graciano

ANALYSIS

Alcohol: 14% vol.
Total acidity: 4,8 g/l (in tartaric)

AGEING

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.

Colour: star bright, medium intensity, garnet.

To express its great aromatic intensity, it needs to be vigorously swirled in the glass. It is rich in notes of baking bread, yeasts, spices and toasty notes of oak. There are full, fine notes of preserved black fruits, and a rather more subtle floral touch, delivered by the Graciano.

On the palate it is full flavoured, powerful and elegant. Velvet tannins with a big structure, defining notes of cocoa and coffee coming from the oak ageing. Intense in the finish.

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 between 16 °C and 18 °C.

FOOD MATCHING

Roasted meat, beef stew, cured cheese, foie.

