



# SOLAR VIEJO

## Tempranillo

YOUNG RED WINE

D.O.Ca. RIOJA



### GRAPE VARIETY

100% Tempranillo

### ANALYSIS

Alcohol: 13,00% vol.

Total acidity: 4,5 g/l (in tartaric)

### WINEMAKING

100% Tempranillo grapes

Alcoholic fermentation at a maximum temperature of 26 °C. Skin maceration for 10 days. Gravity racking and separation of the free run wine and the press wine. Malolactic fermentation in stainless steel tanks at a controlled temperature of 21 °C. Clarification and subsequent cold stabilisation. Amicrobial filtration.

### TASTING NOTE

Star bright, of medium intensity. Ruby in colour with some youthful violet flashes. High aromatic intensity, dominated by aromas of red fruits, mainly strawberry and raspberry, particularly characteristic of the Tempranillos of Rioja Alavesa.

On the palate it is light, fresh and balanced. Both the alcohol and acidity are medium values, characteristic of this vintage.

On the finish some notes of more intense fruit are evident.

### 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 15 °C.

### FOOD PAIRING

Rice dishes, pasta Bolognese, salads, all manner of tapas and kebabs, mild cheeses and

