



## SOLARCE

### RED WINE

Solarce wines are made of grapes collected in our own 100 hectares vineyards located in Ausejo (La Rioja). The grapes are selected in the field and later in the cellar, before entering into the tank. This red wine makes its malolactic fermentation in barrels and stainless steel tanks. Later, it goes to French and American barrels of 225 liters where it will be bred for 8 months.

#### TECHNICAL SPECIFICATIONS

The Solarce Tinto is a blend of Tempranillo (70%), Grenache (20%) and Mazuelo, Graciano and other inks (10%). The wine is aged for 8 months in American and French oak barrels. The alcoholic content is 13.5%.

#### TASTING NOTES

Intense cherry color. High aromatic intensity, notes of caramel, cassis, cherry, balsamic and violet. In the mouth, it is broad and powerful, with good structure and well balanced tannins.

#### WINE PAIRINGS

It can be served with mediterranean food and red meat.



VIÑEDOS EN PROPIEDAD EN RIOJA  
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