

Solar Amézola Gran Reserva 2015

Grape variety: 85% Tempranillo, 10% Mazuelo, 5% Graciano

Alcohol content: 14%

Sugar: 2,7 g/l

Total acidity: 5,8 g/l

Total SO₂: 90 mg/l

PH: 3,55

Vinification: de-stemming

Temperature: 28-30°C

Duration: 28 days in vat.

Malolactic fermentation: in a natural way.

Ageing: 30 months in barrel (60% American oak and 40% in French oak). Rest in bottle.

TASTING NOTES

Intense ruby color. An elegant and fine wine in nose.

Savoury, fresh, complex and balanced.

LIMITED EDITION: 5.000 bottles

ACKNOWLEDGEMENTS

92 Tim Atkin MW

