



SOLAR DE RANDEZ

RESERVE

VARIETY

100% Tempranillo

VINEYARD

Vallobera, Poyoto and Valderromán

- Village: Laguardia
- Year of plantation: 1965; 1953; 1950
- Altitude: 553 m; 565 m; 523 m
- Exposure: South-East; West; South-East
- Soil: Silty clay with limestone

AGEING SYSTEM

24 months in French oak barrels and minimum 16 months in bottle.

ELABORATION

First, a pre-fermentative maceration is carried out for 3 days. Then, the fermentation is done in tapered stainless-steel vats of 20.000 litres with light daily overpumpings. Once the alcoholic fermentation is complete, maceration is extended with the skins for 5 days. Once malolactic fermentation is complete, the wine is transferred to French oak barrels for 24 months. The wine is then bottled and aged for a minimum of 16 months until it is released to the market.

TASTING NOTES

- Visual phase: Intense purple-red colour, with a russet rim denoting its long barrel ageing.
- Bouquet: Blackcurrant with hints of cedar and cherry aromas mingle with tobacco and herbs.
- Taste: Sweet fruit flavours with sour cherries. Very well structured wine in terms of acidity, astringency and alcohol and harmonious, that is good ratio of grease and structure.
- Aftertaste: Long and fruity character.

ANALYTICAL DATA

Alcohol content: 14.0 %