

FINCA LA SOLANA



TYPE

4 months aged young red.

GRAPE VARIETAL

100% Monastrell.

WINE MAKING

Fermentation takes place over 6-8 days at a temperature not exceeding 26/28° C. The wine macerates in contact with the skins for a period between 5-10 days.

AGING

4 months in American and French oak barrels.

TASTING NOTES

Intense cherry red color. Ripe red fruit aromas, sweet spices, roasted tones and creaminess from the American oak prevail on the nose. Fruity, lively, toasted and fleshy on the palate. Ripe and sweet tannins.

WINE PARING

Roasted sirloin, stews, roasted chicken, meat rice dishes, legumes, casseroles, semi mature cheeses.

STORAGE AND CONSUMPTION

The recommended storage and consumption temperature of this wine is between 14 and 16 ° C. It is important that the storage temperature is constant at around 17 ° C, avoiding temperature fluctuations that adversely affect quality.

Alcohol: 14% vol.

750 ml. | Contains Sulphites

