

SOLOI CAYETANA 2018

VARIETY

Cayetana.

VINEYARD AND SOIL

The grapes of this autochthonous variety come from own vineyards, planted more than 40 years ago in loam-clay soil with a high limestone percentage.

HARVESTING AND ELABORATION

The harvest is carried out at the end of September, fermenting the grapes in a controlled manner at a temperature of 15° in stainless steel tanks. Following fermentation, remaining one month in direct contact with its fine lees.

TASTING NOTES

In its appearance it is clean and bright, lemon yellow color with green hues. Discernible on the bouquet are white and tropical fruits, and citrus aromas in harmony with vegetable aromas imbuing freshness. An intense and rounded wine on the palate, well balanced with the freshness and acidity.

PAIRING

Recommended for fish, white meats, new cheeses and foie gras.

IDEAL TEMPERATURE

Between 10 and 11°C.

PHYSICAL-CHEMICAL PARAMETERS

Alcohol content:	14%	SO ₂ Total:	120 mg/l
pH:	3.36	Volatile Acidity:	0.58g/l
Total Acidity:	7.42 g/l		

AWARDS

