

SOLO I TEMPRANILLO 2020

VARIETY

Tempranillo.

VINEYARD AND SOIL

The grapes come from our vineyards on the Borreguera estate, with a clayey soil and high levels of calcium carbonate, which gives the vines great freshness during our hot summers.

HARVESTING AND ELABORATION

Fermented and macerated in low volume tanks for the best extraction of tannins and anthocyanins, with different temperatures during fermentation, seeking optimal evolution. It has a short time in oak barrels in search of its roundness.

TASTING NOTES

Bigarreau cherry red colour with violet tones. Great variety of quality aromas, expressing first the red fruits, liquorice and violet, typical of its youth, followed by vanilla and chocolate, a sign of its time in oak barrels. It has an elegant entrance in the mouth, very round and fleshy, with the memory of all the previous aromas.

PAIRING

A versatile wine, ideal for tapas and with enough body for elaborate meals and red meats.

IDEAL TEMPERATURE

Between 14 and 16 °C.

PHYSICAL-CHEMICAL PARAMETERS

Alcohol content:	13,5%	SO ₂ Total:	29 mg/l
Ph:	3,49	Volatile	
Total Acidity:	4,92 g/l	Acidity:	0.22 g/l

AWARDS

