



SOLAR DE LIBANO CRIANZA 2010

This is a crianza red, prepared using 95% of Tempranillo grapes and 5% of Graciano.

It stays in French and American oak barrels for 18 months and completes its refinement with 3 more months in 20,500-litre casks made of French oak.

It later rests in bottles for a minimum of 6 months before its sale.

It is a typical crianza of Rioja with a modern touch and is very pleasant on the palate.