

SOLAR *de* LIBANO

Reserva 2010

VARIETIES: Tempranillo 97%, Garnacha and Graciano 3%

REGION: D.O.C. Rioja (Rioja Alta) – Spain

VITICULTURE:

Wine from more than 46 hectares of the winery's vineyards located in Sajazarra and the surrounding area.

Our vines grow on the southern slopes of the Obarenes hills, in chalky clay soil, between 500 and 700 metres above sea level and with a north-south orientation. They are trained along trellises, with a planting density of 3,200 vines per hectare and no irrigation.

The vines are grown by means of integrated production, without the use of herbicides, chemical fertilisers or systemic pesticides, ensuring the grapes and their skins mature optimally, as well as with the utmost respect for the environment.

A lot of "canopy management" is carried out, such as removing laterals (new buds) and suckering (removing shoots from previous years), as well as removing some leaves and grapes, always striving to achieve maximum exposure to the wind and sun, improve the microclimate at cluster level and adjust production to the required level of quality.

The grapes are harvested into 25 kilo boxes and manually sorted to ensure maximum quality.

VINIFICATION:

Alcoholic fermentation for 7 days and maceration on the skins for 12 days. Automatic temperature control, with a maximum of 26 degrees. Gentle pumping over and manual cap immersion, depending on the needs of each day.

AGEING:

The wine is aged for 30 months in American oak casks, alternating new and old casks (no more than 6 years in age). It then remains in large wooden vats for another 6 months, where it is naturally stabilised via sedimentation. Once this process is complete, the wine is laid down in the bottle where it remains for a minimum of 10 months before sale.

TASTING NOTES:

Medium-dark cherry colour. Intense and complex nose; Ripe, plummy fruit blending with the liquorice typical of Tempranillo and the vanilla and coconut contributed by the wood. Medium-bodied, round and smooth in the mouth; sweet tannins and a finish marked by the wood. Persistent length, a very pleasant wine to drink on its own or with food. Very much a Rioja.

FORMATS AVAILABLE

12 Bottles * 0,5 L.

6 or 12 Bottles * 0,75 L.

6 Bottles * 1,5 L. (MAGNUM)

1 Big Bottle * 5 Litros

