



LA SOLANA

GARNACHA TINTORERA

VINTAGE 2022

A powerful wine with great structure, delivering the intense bouquet from its barrel aging. Deep violet-red color. Aromas of ripe red fruits with mineral and balsamic notes. Smooth on the palate, with a good balance between acidity and tannins. Intense retronasal aroma.



VARIETY

100% Organic Garnacha Tintorera.



VINEYARD

Old unirrigated vineyards of Garnacha Tintorera, located at an altitude of 900m, organically farmed with low production. Calcareous clay and sandy soils, organically farmed, without irrigation.



HARVEST

Manual harvest from selected plots.



VINIFICATION

Destemming and crushing of the grapes under nitrogen protection, followed by a cold pre-fermentation maceration at 15°C for 2 days. Alcoholic fermentation is carried out in stainless steel tanks at 25°C for 8–10 days.

The wine undergoes malolactic fermentation and is then aged for 18 months in new 500 liter French oak barrels, remaining in contact with the fine lees to enhance the smoothness and sweetness of the tannins.

Naturally stabilized and filtered before bottling. Alc. 14% Vol.



RECOMMENDATIONS

Recommended for all types of grilled meats. Pairs well with all kinds of stews, casseroles, and barbecues. Serving and storage temperature: around 18°C.

