



## Esculle de Solabal

*The rugged mountainside speaks of a sophisticated wine full of energy. Aromatic, persistent and penetrating.*

*Designation of Origin: Rioja*

*Grape varieties: Tempranillo*

*Soil: Chalky clay*

*Age of vines: 50 years*

*Harvest date: 19 October*

*Grape harvest: Manual*

*Ageing: 18 months in new French oak barrels, followed by an additional 12 month period in the bottle.*

*Vinification: Whole grape vinification after 9 days intracellular fermentation. The free-run wine is separated and the tread wine is employed to make the Esculle. (The wine is the one obtained from foot treading the grapes that remained whole so far and turning them inside the fermentation tank.)*

*Tasting notes: Colour intense cherry-red remaining practically constant all the way to the rim.*

*Nose: As always, it has a sophisticated nose. The still glass emphatically expresses the land, minerals, and some moss. After swirling, we find aromas of liqueurs and fresh herbs, with some hidden yet persistent toasty and coffee notes. Very expressive, with hints of curry at the end.*

*Mouth: Amiable attack, good quality mouthfeel, with noticeable yet friendly tannins that are somewhat Atlantic. Salty minerals and hints of ripe fruit, but also underbrush. Autumnal finish of open fires and burning wood. Very long.*

# Solabal

**Bodega y Viñedos Solabal**

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