



Solabal Crianza

Elegant exoression of traditional wine-making. Fruity sensations and mature balance in good-natured and lively wine.

Designation of Origin: Rioja

Grape varieties: Tempranillo

Soil: Chalky clay

Age of vines: 30-40 years

Harvest date: Second and third week of October

Grape harvest: Manual

Ageing: 18 months in American oak barrels (maximum barrel age: 5 years) and 6 months in the bottle.

Vinification: Alcoholic fermentation at controlled temperatures. 17 °C at the start and 29 °C at the finish. Post-fermentation maceration lasts 12 days. Malolactic fermentation in stainless steel tanks.

Tasting notes: Colour deep cherry-red changing to ruby-red towards the rim.

Nose: Powerful nose, with dairy hints of crème pâtissière against a light vanilla backdrop in the still glass. When swirled, it proves expressive, with whole dark fruit over a dry hay and cedar base. Well-assembled aromas in harmony with some initial spicy hints.

Mouth: Very ample attack; unctuous on first impression. Black fruit mouthfeel, well-wrapped in spectacular silky sensations. Pleasant, clean finish, with hints of fruit and vanilla. Its acidity provides finesse and elegance at the end.

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Bodega y Viñedos Solabal

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