



## Solabal Reserva

*Profound and elegant, with a marvelous aromatic combination of spices, sweets, and noble wood. An easy to enjoy palate.*

*Designation of Origin: Rioja  
Grape varieties: Tempranillo  
Soil: Chalky clay  
Age of vines: 60 years  
Harvest date: Third week of October  
Grape harvest: Manual  
Ageing: 24 months in American oak barrels (50%) and French oak barrels (50%), followed by 18 months in the bottle.*

*Vinification: Alcoholic fermentation at controlled temperatures. 17 °C at the start and 30 °C at the finish. Post-fermentation maceration lasts 13 days. Malolactic fermentation in stainless steel tanks.*

*Tasting notes: Colour intense ruby-red gradually changing to garnet-red towards the rim.  
Nose: Intense, full and open in the still glass. Emphatically expressive aromas of candied dark fruit. When swirled, it proves powerful, with dark fruit and dairy notes, underscored by hints of sweet spices and cloves, beautifully integrated in fine wood and coconut aromas.*

*Mouth: This wine proves lovable right from the attack, enveloping the palate. Polished tannins provide initial creamy sensations, while the fruit conveys a local flavour, with notes of jam, dried apricots and figs. Friendly, tasty finish.*

# Solabal

**Bodega y Viñedos Solabal**

Camino San Bartolomé, 6 26339 Ábalos (La Rioja) Tel.: +34 941 334 492 [www.solabal.es](http://www.solabal.es)