



Vala Solabal

A historic wine from the most prized fruit in Abalos: our oldest Tempranillo vines. Black fruit, potent with unique wisdom evident in its expressive ending.

Designation of Origin: Rioja

Grape varieties: Tempranillo

Soil: Chalky clay

Age of vines: 90-100 years

Harvest date: First week of October

First week of October: Manual

Ageing: 20 months in new French oak barrels, followed by an additional 12 month period in the bottle.

Vinification: A selection of grapes is made to take to the tank. Fermented in a small tank after a cold pre-fermentation maceration at 15-16 °C for 5 days. Fermentation is allowed to begin spontaneously with indigenous yeasts. Post-fermentation maceration lasts a week. The wine is devatted to French oak barrels where malolactic fermentation takes place.

Tasting notes: Colour deep, cherry-red, almost opaque in its intensity, with little change towards the rim of the glass.

Nose: Intense in the still glass, with hints of dark fruit, Indian ink and ginger; very expressive and intense.

Swirling brings hints of chocolate, dark fruit and blackberries, with hints of fine wood furniture.

Mouth: It is powerful on the attack but with a friendly presence. In the mouth, tannins are well integrated with the acidity. Fruity finish with hints of dark fruit accompanied by cocoa, and even with a pleasant bitter finish.

Solabal

Bodega y Viñedos Solabal

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