



SOLAR DE LÍBANO

ORGÁNICO

CRIANZA

VITICULTURE

Wine from more than 3,5 hectares of the ecological winery's vineyards located in Sajazarra and the surrounding area.

Our vines grow on the southern slopes of the Obarenes hills, in chalky clay soil, between 500 and 700 metres above sea level and with a north-south orientation. They are trained along trellises, with a planting density of 3,200 vines per hectare and no irrigation.

The vines are grown by means of integrated production, without the use of herbicides, chemical fertilisers or systemic pesticides, ensuring the grapes and their skins mature optimally, as well as with the utmost respect for the environment. A lot of "canopy management" is carried out, such as removing laterals (new buds) and

suckering (removing shoots from previous years), as well as removing some leaves and grapes, always striving to achieve maximum exposure to the wind and sun, improve the microclimate at cluster level and adjust production to the required level of quality.

The grapes are harvested into 20 kilo boxes and manually sorted to ensure maximum quality. The grapes are harvested into 20 kilo boxes and manually sorted to ensure maximum quality.

VINIFICATION

Alcoholic fermentation for 10 days and maceration on the skins for 14 days. Automatic temperature control, with a maximum of 26 degrees. Gentle pumping over and manual cap immersion, depending on the needs of each day. Malolactic fermentation in tanks.

AGEING

The wine is aged for 18 months in American and French oak casks, alternating new and old casks (no more than 4 years in age). It then remains in large wooden vats for another 6 months, where it is naturally stabilised via sedimentation. Once this process is complete, the wine is laid down in the bottle.

TASTING NOTES

An attractive, very dark cherry red, with glints of violet. Very fruity on the nose with liquorice and red berry notes, accompanied by wonderful but restrained wood. Hints of hazelnut and vanilla. Unctuous on the palate, with a solid structure and mature, sweet tannins. All the makings of a wine with a splendid present and future.



RIOJA
ALTA



100% TEMPRANILLO

14°



x 0,75 L



x 0,75 L