



Finca
Cascorrales
2014



HACIENDA SOLANO

ERNESTINA
BODEGA Y VIÑEDOS EN LA AGUILERA - BURGOS - ESPAÑA



HACIENDA SOLANO

ERNESTINA

Finca
Cascorrales
2014



D.O. RIBERA DEL DUERO

SINGLE PLOT WINE

Selected vineyards older than 100 years in Cascorrales area. Mostly clay soil with pebble and stones.

SUSTAINABLE VITICULTURE WITHOUT ANY HERBICIDES AND PESTICIDES

HARVEST

Manual in boxes of 12 kg.

VINTAGE 2014

Soft and rainy winter. Start of spring warmer than usual. Spring with temperatures a little higher than usual in general. Fresh summer until the second half of August when some hot days arrived. In September the days were sunny and hot. Harvest from September 21 to 27. Grapes healthy with very good balance.

VARIETIES

100% Tinta Fina.

VINIFICATION

Alcoholic and malolactic fermentation in open barrels of 500l. Handmade work, little extractive and soft maceration.

AGING

18 months in French oak barrels and 4 months in bottle.

ANALYSIS

Alc/Vol	14.5%	Total acidity	5.2 g/l
Ph	3.6	Sugar	<1.5 grs/l

OPTIMAL CONSUMPTION

Now or in the next 15 years.

YOU MAY ENJOY WITH

Hunting meat, good churrasco, gelatinous meats such as cheeks or tripe. Very cured cheeses, stews.

TASTING NOTES

Cherry color, high intensity with notes of black fruit, blackberry or blueberries. Touches of scrub, species, very subtle and complex nail. A lot of body with high tannins. Well structured and with a lot of volume.



HACIENDA SOLANO

ERNESTINA
BODEGA Y VIÑEDOS EN LA AGUILERA - BURGOS - ESPAÑA

