







HACIENDA SOLANO

E R N E S T I N A



HACIENDA SOLANO BODEGA Y VIÑEDOS EN LA AGUILERA - BURGOS - ESPAÑA

D.O. RIBERA DEL DUERO

VILLAGE WINE

Selected vineyards older than 60 years in the village of La Alguilera, Burgos. Soil formed by marl, clays and limestones.

SUSTANCIABLE VITICULTURE WITHOUT ANY USE OF HERBICIDES OR PESTICIDES

HARVEST

Manuela in boxes of 12 kg.

VINTAGE 2018

A harsh winter that lasted well into spring. Heavy rains during the end of winter and spring. Already in June a cycle of higher temperatures began without rain, ideal conditions for a good fruiting. Warm temperatures were maintained that favored the maturation process. Harvest longer than usual.

VARIETIES

Tinto Fino with a small percentage of Albillo.

VINIFICATION

Each plot separately, Stainless stlee and concrte winemaking tanks with temperature control. Cold maceration from 24 to 36 hours over 8-10°C. Alcoholic fermentation during 11 days with small pumps over and "pigeage". Average temperature of 26°C. Post fermentative maceation 5 days.

AGING

14 months of mixed aging between $225\,l$ French oak barrels and 6 months in $500\,l$ concrete tanks.

BOTTLED

April 2020.

ANALYSIS

Alc/Vol: 14,5% Total Acidity: 4,87g/l pH: 3,77 SO₂Total: 0,085 g/l Residual Sugar: <1,5g/l

OPTIMAL CONSUMPTION

Now or in the next 10 years.

YOU MAY ENJOY IT WITH

Bust meat, t-bone steak, stews, aged cheese, iberian ham.

TASTING NOTES

Cherry red color with violet trim. On the nose it shows clean, red fruit, undergrowth and spicy notes, aromas of evolution. The palate is fresh, dry and persistent, ripe tannins, balanced and structured.



