
CLOS DEL SOLISTICIO

Denomination Catalunya Designation of Origin	Presentation 750 ML per bottle
Varieties Tempranillo Cabernet Sauvignon	
Awards Concours Mondial de Bruxelles 2011 – Silver Medal International Wine Challenge 2011 – Commended Medal Decanter 2011 – Commended Medal Mundus Vini 2016 – Silver Medal	

WINEMAKING PROCESS

2.000 years elaborating wines in Catalonia guarantees the experience, the excellence and the variety of Catalunya Designation of Origin. It is located to the north-east of Spain, delimited by Pirineos and the Mediterranean Sea, along 9.000 hectares. The altitude, climate, rainfall and landscape vary because it superimposes to other Designation of Origins as Montsant, Priorat, Terra Alta or Tarragona.

Wine elaborated from a selection of Tempranillo and Cabernet Sauvignon grape varieties. After a cold – maceration, each variety is fermented separately on their own skins, in stainless steel tanks at a controlled temperature, in order to preserve the fruit aromas from its varieties.

After the coupage, this wine is aged in American oak barrels for 12 months and ends its vintage in bottle until it acquires its exceptional bouquet.

TASTING NOTES

Appearance: Intense cherry red colour with garnet hues.

Nose: Intense fruit aroma that dominates over a muting back note thanks to bottle ageing and subtle oak nose

Palate: well balanced with harmonious flavour and velvet-smooth tannins that carries through to a long and elegant finish

Catalunya

