

● ● ● ● ● TEMPRANILLO BIO

2017

RANGE OF WINES

Solaz is a range of versatile and easy-drinking wines, for everyday enjoyment. Solaz combines character and elegance in its smooth, fruity reds, fresh white and aromatic rosé. Offering fantastic value-for-money, with the Osborne name guaranteeing consistent quality.

ESTATE

The estate is located outside the town of Malpica del Tajo (Toledo, Central Spain), within the boundaries of the Protected Geographical Indication (PGI) of Vinos de la Tierra de Castilla. This is the largest family-owned-single-estate vineyard in the whole of Europe: 736ha of vines over a total area of 1000ha, divided across 64 parcels and 8 varieties. Each parcel is individually managed. Two mountain ranges and the Tajo river determine the landscape of the estate. The river provides pure melt water and mineral-rich clay soil. The sun shines throughout most of the year and characteristically low temperatures at night create the ideal microclimate for vines.

WINEMAKING

During its elaboration on the terroir and in the winery all the processes are certified as BIO, organically grown with no pesticides or fertilizers. These environmentally sustainable viticultural and winemaking practices make the Tempranillo grapes be at their best. Wine crafting starts with cold maceration and fermentation in stainless steel tanks at a controlled temperature of 23°C/73°F. Gentle pumping over guarantees the best aromas and colors. Followed by malolactic fermentation at a constant temperature of 22°C/71°F. Bottled on the property.

SENSORY ENJOYMENT

Look: Live cherry red, with purplish hints.

Aromas & Palate: Fragrant and expressive with savory red and forest fruits. Dense structure balanced with an elegant acidity for this characterful Tempranillo single-varietal.

SERVING & GASTRONOMY

A balance in character and drinkability makes this wine a versatile companion to slightly spicy Asian cuisine, poultry, charcuterie or cheeses. This wine is best enjoyed while it is young and aromatic. Ideal serving temperature 18°C/64° F.

WINE ANALYSIS

Alcohol: 13,5 v/v

Azúcar residual: 5,5-6,5g/l

Acidez: 5 g/l

pH: 3,55



SOLAZ

COUPAGE

100% native Spanish Bio Tempranillo

AWARDS

Quality recognition vintage after vintage.

2018 Mundus Vini, Silver Medal.

2018 International Wine & Spirit Competition, Silver Medal.

2018 Frankfurt International Trophy, Gold Medal.

2018 Concours Mondial Bruxelles, Silver Medal.

2014 AMAVI, Gold.

2014 International Organic Wine Awards, Gold Medal-91 points.

2016 International Wine Challenge, Commended.



OSBORNE®

www.osborne.es

WINE:MODERATION.com
Art de Vivre

EL VINO SÓLO SE DISFRUTA CON MODERACIÓN