

● TEMPRANILLO ● & CABERNET SAUVIGNON

● 2017



SOLAZ

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

Vinified at controlled temperature of no more than 24°C/75°F. Intense maceration during the first stage of fermentation, which lasted 11 days, for rich color and aroma extraction. Followed by malolactic fermentation at 20°C/68°F where the wine softens, retaining the very distinctive varietals character. Bottled on the property.

SENSORY ENJOYMENT

Look: Intense deep cherry color, clean and brilliant.

Aromas & Palate: Elegant and balanced, with hints of red and black fruit, vanilla and spices. This follows through to the palate that presents ripe fruit and black chocolate. Soft and round tannins with a long finish.

SERVING & GASTRONOMY

An easy drinking and versatile wine that pairs beautifully with a wide range of dishes. Best enjoyed as an accompaniment to succulent red meat dishes, roast chicken, red sauce pasta dishes or Spanish tapas. This wine is best enjoyed while it is young and exuberant. Ideal serving temperature 17°C/63°F.

WINE ANALYSIS

Alcohol content: 13% v/v
Residual sugar: 6 g/l
Acidity: 5 g/l
pH: 3,4

COUPAGE

50 % native Spanish Tempranillo
50 % Cabernet Sauvignon

AWARDS

Quality recognition vintage after vintage.

2018 Mundus Vini, Silver Medal.
2017 Decanter World Wine Awards, Commended.
2015 International Wine & Spirit Competition, Bronze Medal.
2013 Tempranillos al Mundo, Gold Medal.
2012 China Wine & Spirits Awards Best Value, Gold Medal.
2012 International Wine & Spirit Competition, Bronze Medal.
2011 Concours Mondial de Bruxelles, Silver Medal.
2011 Hong Kong International Wine & Spirit Competition Awards, Silver Medal.
2010 Chine Wine Awards, Silver Medal.
2009 Bacchus, Silver Medal.



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