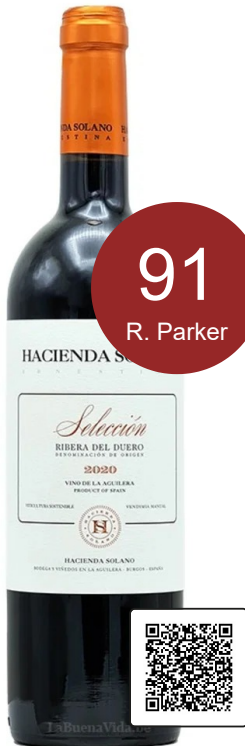


Hacienda Solano, Selección 2022

Hacienda Solano - 75 cl.

This is the entry-level wine of the estate. The grapes come from 30+ year-old vines, framed organically, and located in La Aguilera, one of Ribera's most famous villages. A nice and elegant Ribera del Duero.



Vinification

The grapes are harvested in small baskets. Then they are fermented (only with indigenous yeast of the estate), partly in concrete tanks, partly in stainless steel tanks. The ageing takes place in concrete tanks and wood barrels (225 and 500 litres).



Storage potential

Drink as from: 2024
Best moment: 2026-2028
Until: 2032



To serve

In a Bordeaux glass, after decanting in its first years.



Trial analysis

Dark red colour. On the nose, red and black berries. The red fruit reappear on the palate, juicy, with elegant tannins. Long finish. A nicely woven wine.

Description domain

Hacienda Solano is one of the smallest "boutique-wineries" in Ribera del Duero. An organic vineyard of old vines in the village of La Aguilera. For the winemaking, only concrete tanks and old foudres are used, to preserve the elegance of the wine. Elegance being also the motto of Toni Sarrion (Mustiguillo), one of the owners since 2016.



Wine style:

Continental, fruity and simple



Assembly

Tempranillo (100%)



Region:

Castilla y León



Appellation:

D.O. Ribera del Duero



Wine estate:

Hacienda Solano



Biological