

Viñas Viejas 2020 Hacienda Solano - 75 cl.



The Viñas Viejas is a selection of the better (organic) vineyards of the village of "La Aguilera". Vineyards with an average age of 60 years are used for this wine, coming from the 2 terroirs : sandy cobblestone soils and limestone-clay soils. Being a field blend, the coupage consists of 98% Tempranillo and 2% Albillo. Moreover, a top price/quality !



Vinification

Picked in small baskets. Fermentation on cement cives. Only use of autochthonous yeasts. Elevage for 17 months between 500-litre barriques and cement cives.



Storage potential

Drink as from: 2023
Best moment: 2027-2030
Until: 2033



To serve

In a large Bordeaux glass. Best decanted beforehand in its youth.



Trial analysis

Deep red in colour. Bright mirror. In the nose, an explosion of red fruit, with some blackberries in the background. Almost no wood perceptible, even in its youth. Nicely balanced and above all elegant. On the palate firm onset, yet soft tannins with nicely present acids that give the wine structure and elegance. Long finish.



Wine style:

Continental, powerful and mineral



Assembly

Tempranillo (98%), Albillo (2%)



Region:

Castilla y León



Appellation:

D.O. Ribera del Duero



Wine estate:

Hacienda Solano

Description domain

Hacienda Solano is one the 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.



Biological