

# Solnia

## Rioja

The grapes for Solnia come from vineyards that are 40 years old on average, and planted *en vaso*, or head-trained, a system that helps keep yields low. The vines are rooted on chalky soils located at 600 meters (1,800 ft) above sea level.

The grapes - 100% Tempranillo - are hand-harvested into small baskets to prevent bruising. The bunches are brought to triage tables for selection of only the healthiest, ripest grapes. Fermented in stainless steel with *remontage*.

The wine is produced at Bodegas Y Viñedos Ilurce, a fourth generation private winery located in Alfaro at the eastern end of La Rioja Baja. Here, the influence of the Mediterranean provides a relatively warm, dry climate. The fruit ripens evenly and easily resulting in richly textured wine with sweet tannins.

Solnia is a charming, medium-bodied dry red wine with aromas and flavors of ripe stone fruits and berries. It makes for versatile pairing on the table as it goes equally well with meat and fish. In particular, it flatters traditional *paella*.

Production: 5,500 cases

