



## GARNATXA SOLERA

Sweet Wine – DO Empordà



### BLEND

Rosé Grenache (100%)



### NAME

Garnatxa is a traditional sweet wine from our area, l'Empordà while Solera is an ageing method that consists in fractional blending in such a way that the finished wine is a mixture of ages, with the average age gradually increasing as the process continues over many years.



### WINE-MAKING

Made traditionally with pre-fermentation maceration of the must with the grape skins; fermentation is started spontaneously by the native yeasts and is stopped by adding neutral wine alcohol.



### TASTING NOTE

Dark amber colour. Complex and intense aromas of dried apricots, vanilla, baked apple and honey, with hints of light rancid flavours. The palate is sweet and at the same time very fresh, with flavours of dried fruits, nuts, bitter orange and spices. The aftertaste is long, complex and elegant.



### AWARDS

- Best Garnatxa Roja in Guia de vins de Catalunya 2025
- Big gold medal Concurs de vins i caves de Catalunya 2023
- Gold Medal Grenaches du Monde 2023
- 9,71 points in Guia de vins de Catalunya 2022
- 93 points Guia Peñín 2021
- 93 points Guia Peñín 2018
- Gold Medal Grenaches du Monde 2018
- 93 points Parker 2015
- Big gold medal Berliner Wein Trophy 2015
- Big gold medal Premis Vinari 2013 (Best wine of Catalonia 2013)

### PRODUCTION



1.000

of 50 cl

### AGEING



10 Years

### ALCOHOL



17,5%