

THE STRENGTH OF A NAME

EXCELENCE BORN OF THE UNIQUENESS OF A LAND, ITS CLIMATE AND ITS ENVIRONMENT



NORTHERN FAÇANE OF THE CASTLE AND VINEYARDS ON THE PROPERTY. BUNCHES OF GRAPES READY FOR THE HARVEST.




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CASTILLO DE SAJAZARRA
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SOLAR *de* LIBANO
RESERVA

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THIS WINE COMES FROM THE HIGHEST AREA OF RIOJA ALTA. CRAFTED SOLELY FROM GRAPES OF OUR OWN VINEYARDS LYING AROUND THE WINERY. AFTER A METICULOUS HARVEST AND MANUAL SELECTION THE WINE AGES IN AMERICAN OAK BARRELS FOR 24 MONTHS. A WINE THAT INTEGRATES TRADITION, ELEGANCE AND MODERNITY WHILE RETAINING A CLASSICAL SPIRIT.



VINEYARDS AT THE LIMIT

48 HECTARES OF OUR OWN VINES, MOSTLY TEMPRANILLO, LYING IN THE RAIN SHADOW OF THE OBARENE MOUNTAINS, AT AN ALTITUDE BETWEEN 550 AND 700 METERS AND LESS THAN 3 KMS. AWAY FROM THE WINERY. THE LOW-FERTILITY, CLAYEY-LIMEY SOIL IS DRY FARMED



PERSONALISED CRAFTING

THE FERMENTATION IS CARRIED OUT IN FRUSTO-CONICAL STAINLESS STEEL VATS OF A CAPACITY BETWEEN 5000 AND 9000 LITRES WITH AUTOMATIC TEMPERATURE CONTROL AND MICRO-OXYGENATION. EACH SINGLE VINEYARD IS HARVESTED AND VINIFIED SEPARATELY TO BRING OUT ITS SINGULAR CHARACTER.

UTMOST CARE

EVERY VINE UNDERGOES LEAF TRIMMING AND REMOVAL OF EXCESS CLUSTERS IN ORDER TO ADJUST THE QUANTITY OF THE HARVEST TO ITS POTENTIAL. OUR WHOLE YIELD IS HANDPICKED IN 25-KG. CRATES. IT THEN GOES THROUGH A MANUAL SELECTION.



NOBLE BARRELS

THE WINE AGES FOR 24 MONTHS IN AMERICAN OAK BARRELS, ALTERNATING NEW ONES WITH OTHERS OF UP TO 6 YEARS OF AGE. WE USE BARRELS OF DIFFERENT ORIGINS AND DEGREES OF TOASTING IN ORDER TO OBTAIN AS COMPLEX A SENSORIAL PALETTE AS POSSIBLE.

REPOSE

AFTER THEIR TIME IN THE BARRELS, ALL OUR WINES ARE PLACED IN THE LARGE FRENCH OAK VATS WHERE THEIR DEPOSITS/SEDIMENTS SETTLE AND THEY ACQUIRE ROUNDNESS IN A NATURAL WAY: WE DO NOT CLARIFY, CHILL OR FILTER OUR RED WINES. THEY FINALLY GO TO THE BOTTLE RACKS, WHERE THEY WILL SPEND NO LESS THAN 10 MONTHS MATURING.



FORMATS AVAILABLE			
CONTENT	UNITS	CARDBOARD	WOOD
0,50 L.	12	■	
0,75 L.	6	■	■
0,75 L.	12	■	
1,50 L.	6	■	
5 L.	1		■
FOR OTHER FORMATS, PLEASE ENQUIRE			

TASTING NOTES • SOLAR DE LIBANO RESERVA	
COLOUR	MEDIUM-DARK CHERRY.
NOSE	INTENSE AND COMPLEX. RIPE, PLUMMY FRUIT BLENDING WITH THE LIQUORICE TYPICAL OF TEMPRANILLO AND THE VANILLA AND COCONUT CONTRIBUTED BY THE WOOD.
PALATE	MEDIUM-BODIED, ROUND AND SMOOTH IN THE MOUTH; SWEET TANNINS AND A FINISH MARKED BY THE WOOD. PERSISTENT LENGTH, A VERY PLEASANT WINE TO DRINK ON ITS OWN OR WITH FOOD. VERY MUCH A RIOJA.
GRAPE VARIETIES	98% TEMPRANILLO, 2% GRACIANO AND GARNACHA.

RECOMMENDED SERVING TEMPERATURE	15-17°C
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