

	<p><b>ORIGEN</b></p> <p><b>VARIETIES</b></p> <p><b>HARVEST</b></p> <p><b>VINIFICATIIONN</b></p> <p><b>TASTING NOTES</b></p> <p><b>TECHNICAL DATA</b></p>	<h1>SOLÀ2 CLÀSSIC</h1>
		<p>SOLÀ CLASSIC was established in the year 2002 to recover the true spirit of the Priorat wines. Today we continue with that philosophy, maintaining the highest of standards to comply with the expectations of the connoisseurs. Combining tradition and innovation, Solà Classic is a family run winery, presenting a small but carefully selected range of young, semi-crianza and crianza red wines.</p> <p>All the grapes used in our wines are <b>certified as organic farming</b> and are grown on our Mas Hereu Estate. Founded in 1777 the estate has just over 30ha. of which 6ha. (22,000 vines) are vineyards destined for the farming of indigenous varieties of Grenache and Carignan.</p> <p>A coupage of 45% Grenache &amp; 55% Carignan.</p> <p>Traditional manual harvest carried out after a careful selection of the grape at its optimum ripeness. A second pre-selection of the grape is carried out in the cellar to guarantee the quality and personality of our signature wines.</p> <p>Alcoholic fermentation is carried out in inox. vats at a maximum temperature of 28 degrees Centigrade. Each variety is fermented separately to ensure excellence. Lasting around 30 days, we carry out a traditional vinification process without filtration.</p> <p>High density, lively and bright burgundy red. Enjoys the characteristic mineral touches of the Priorat area. In nose we enjoy fresh red fruit with hints of balsamic. A full mouth with a long lasting after-mouth which places us as a Classic Priorat. With a slight oxygenation in the glass we potentiate exponentially its aromas and character.</p> <p>Bottle: 75cl  Production: 12.500  Alc. (Vol.): 14°  pH: 3.42</p>

Solà Classic. C. Nou, 15 Bellmunt del Priorat. Tel. +34 977 831 134 / +34 686 115 104