


		SOLÀ CLÀSSIC
	ORIGIN	<p>SOLÀ CLASSIC was founded in 2002 to recover the true spirit of the Priorat wines. Today that spirit is still very much in force, maintaining the highest of standards to fulfil the expectations of the connoisseurs. Combining tradition and innovation, Solà Classic is a family run winery, offering a small but carefully selected range of wines – Young, Semi-Crianza and Crianza red wines, although we have recently incorporated a white Priorat wine to our range.</p> <p>All the grapes used in our wine are product of organic farming from our Mas Hereu Estate. Founded in 1777, the Mas Hereu estate has an extension of 30ha, of which 8ha are destined to the growth of the two local varieties – Grenache and Carignan (22.000 vines).</p>
	GRAPE VARIETIES	A coupage of 57% Grenache & 43% Carignan
	VINEYARD/HARVEST	<p>Traditional harvest. Prior to this, the plants have been selected for the optimum maturity of their grape. A final selection is carried out just before the wine making process to guarantee the quality and personality of this signature wine. Since 2011 our wines have also been certified Organic by CCPAE, the official Catalan regulating body for organically farmed products.</p>
	VINIFICATION	Controlled alcoholic fermentation in stainless steel vats at a maximum temperature of 25 Celsius. Maceration process lasted between 30 – 35 days.
	TASTING NOTES	An attractive wine with great intensity – color, aroma and body. In mouth we encounter a powerful yet fresh wine, with hints of ripe forest fruits and the typical mineral touches of the Priorat. Without a doubt with Solà Classic we have an optimum balance between freshness and power.
TECHNICAL DATA	<p>Bottle: 75cl Production in bottles: 6.500 Aged: During 3 years bottle in the winery Year: June Alc. (Vol.): 14º pH: 3.27 Att.: 6.1/L tartaric</p>	