



SOLARIS BARRIQUE 2021

WINE NOTES

Special block selection in the vineyard. Fermented and aged in French and Acaçia barriques. Harmonic fruit and oak balance.

Vinification: Destemming, followed by barrique fermentation from the free-run juices. Nine months in barriques with monthly lees stirring.

TASTING NOTES

Fresh hazelnuts, roasted almonds and ripped wild peaches on the nose. Brioche, roasted almonds, and long mineral finish on the palate.

TECHNICAL INFORMATION

Grapes: 100% Solaris

Wine Type: White

Amount Produced: 3,100L

Alcohol: 12%

Residual Sugar: 1,7 g/L

Total Acidity: 6,7 g/L

Barrique: 80% French-20% Acaçia

SERVING NOTES

Best enjoyed between 11° - 13°

Pairs well with seafood, chicken, turkey, veal, rice dishes, soft white rind cheeses, hard cheeses, and dishes with saffron.