

# GARNACHA SOLERA

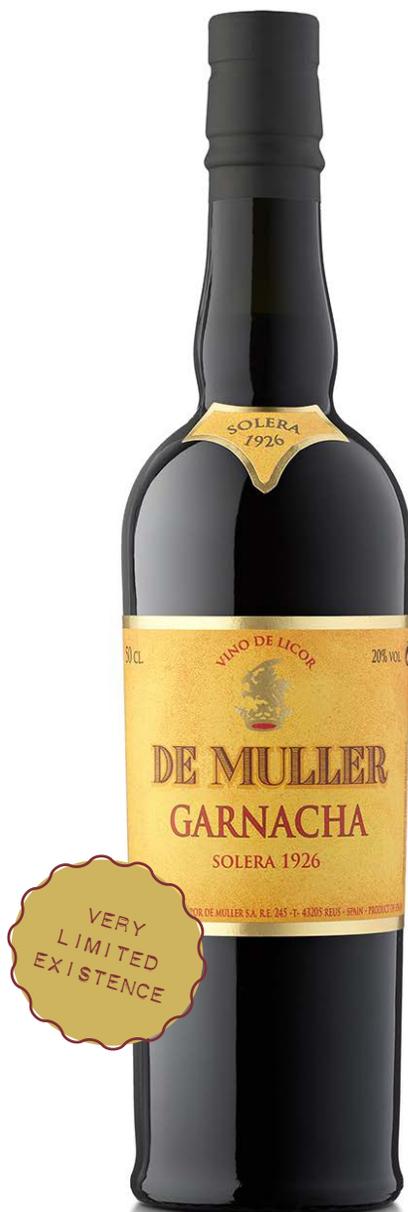
1926



This wine was made commemorating the last days of the great artist Antoni Gaudi, native from Reus city.

It is a balanced sweet wine of high intensity that combines notes of gradual oxidation assembled over decades in aging.

The wine is made in the “solera” system that combines equal parts of barrels from several ages in the same batch, being in this case 1926 the oldest portion that leads the solera in this oxidative process.



20%



100% Red Garnacha



Amber colour with gold reflections



Aromas of dried fruits, chocolate and curry



Sweet taste, full bodied. The wine confirms the aromas with a lingering aftertaste of coffee



Storage temperature < 25 ° C  
Best Served between 14° C - 16° C



Digestive. Pairs well with old cheese, and desserts that integrate candied fruit