

PAJARETE SOLERA

1851



The oldest from all the soleras at De Muller. This solera has been preserved since the year the winery was created and is named after the founder Mr. August Muller.

Its aromatic and flavour complexity alongside the high oxidation of the colour are a living proof of a wine with decades of evolution.

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 1851 the oldest portion that leads the solera in this oxidative process.



20%



40% Red Grenache, 40% White Grenache, 20% Sun exposed



Deep amber colour with light gold reflections



Aromas of ripe fruits, dried, prunes, dates and apricots



Sweet wine of a silky texture that showcases a vibrant acidity that keeps it alive even after all those years



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



Digestive. Pairs well with cured cheeses and bitter chocolate