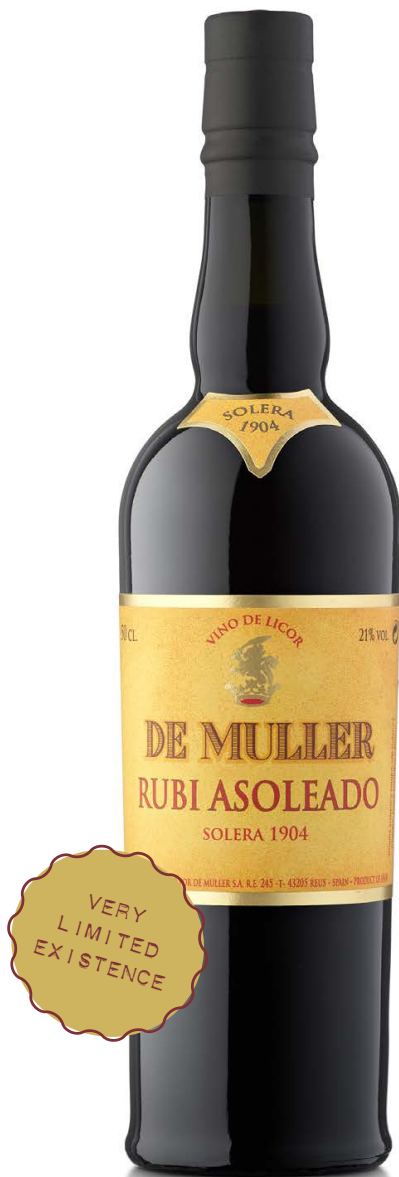


RUBÍ ASOLEADO SOLERA








1904



Sweet wine of high controlled oxidation created in commemoration of the time when the Spanish King Alfonso XIII visited our facilities in April 1904.

This solera that is over 100 years old is a proof of the mediterranean character.

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 1904 the oldest portion that leads the solera in this oxidative process.

-  Alc. 21%
-  70% Red Grenache, 30% White Grenache
-  Deep amber colour with orange reflections
-  Aromas of gooseberries ,cherries and dried cassis
-  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 dark chocolate and hard cover cheeses