

# Solera Fina María del Valle

## En Rama



GRACIA HNOS., S.A.U.

This is a classic wine whose *soleraje* began in 1975 with a selection of old wines carefully picked from the harvesters and wine merchants of the Moriles Altos region.

Aged for 8 years under a veil of flor, it is sprayed with Pedro Ximénez must from the best Pagos de Calidad Superior of Moriles Altos and Sierra de Montilla.

The evocative, feminine name corresponds to a real character, the daughter of the old winery owner, Miguel Baena Morón, from whom we acquired this brand in the 1960s.

## Description

Type of wine: Fine wine from the D.O. Montilla-Moriles.

Variety: Pedro Ximénez from the Superior Quality area of the Denomination of Origin (Sierra de Montilla and Moriles Altos).

## Ratings:

*"I tasted the October 2018 and May 2019 bottlings of the NV Solera Fina María del Valle en Rama, and the wine almost hadn't change in half a year, which suggests regularity and slow development in bottle. They selected this solera for its finesse (it's in the name!), and the wine from October 2018 was subtle and combined the biological notes with very faint traces of nuts and rusty nails. The wine has great finesse in the palate, where the flor has eaten the glycerin for about eight years (which is the average age of the bottled wine) and sharpened it. It finished dry, salty and long".*

92 Parker, TWA # 243 – June 2019

93 Peñín

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## Tasting notes

**Bottled "en rama", unfiltered. Limited releases, in numbered 37.5cl half bottles and 1.5l magnums.**

Aspecto: brillante y transparente. Color amarillo dorado con reflejos verdosos.

Aroma: limpio. Buena intensidad, expresivo, completo, armónica unión de crianza y recuerdos varietales. Fondo a frutos secos.

Boca: ligero. Seco. Levemente amargoso. Poderoso, largo, amplio y sabroso. Retrogusto a frutos secos y sabores tostados.

## Gastronomy

Ideal aperitif on its own or as an accompaniment to seafood, tapas and hors d'oeuvres. Perfect pairing with fried fish and paella and as an accompaniment to any dish at the table.

Serve chilled, at 8-10 °C.

## Chemical analysis

Reducing sugars (glucose):  $\leq 2,0$  g/l.

Alcoholic strength: 15% Vol.

Titrateable acidity (tartaric acid):  $4.10 \pm 0.50$  g/l.

Volatile acidity (acetic acid):  $\leq 0,50$  g/l.