

Solera Fina María del Valle



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: Fino wine from the Montilla-Moriles D.O.

Grape variety: 100% Pedro Ximénez from the Superior Quality area of the D.O. (Sierra de Montilla and Moriles Altos).

Awards and Distinctions:

Silver Medal FEVINOR 92 (Cantabria Trade Fair)

Bronze Mosque Expo-Cordoba 1999

Gold Medal Radio Turismo

88 Parker - 88 Peñín

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Tasting Notes

Appearance: bright and clear. Pale yellow colour.

Aroma: clean. Good intensity, expressive, complete, harmonious combination of ageing and varietal notes. Background of dried fruit.

Flavour: light, dry. Slightly bitter. Powerful, long, full, savoury. Dried fruit and toasted flavours in the aftertaste.

Gastronomy

Ideal aperitif on its own or with seafood, tapas and starters. Excellent with fried fish, paella and all dishes at the table.

Serve chilled at 8-10°C.

Chemical analysis

Reducing sugars (glucose): ≤ 2.0 g/l.

Alcoholic strength: 15% vol.

Total acidity (tartaric acid): 4.10 ± 0.50 g/l.

Volatile acidity (acetic acid): ≤ 0.50 g/l.