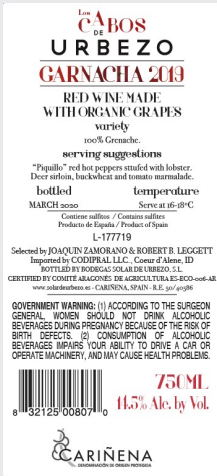


BODEGAS
SOLAR DE URBEZO



In 1995, Santiago Gracia Ysiegas took up the tradition of his family and founded the winery Bodegas Solar de Urbezo. His vocation was to elaborate grapes from the vineyards of the Gracia-Campillo family, offering total guarantee of purity and quality in their wines. The winery is located in Carinena, region of Aragon, 45 km from Zaragoza

The culture of wine growing in Carinena is one of the most ancient in Spain; it goes back to the 3rd century, when the Romans inhabited this land. The cultivation of grapes was maintained throughout time and still constitutes an essential part in the way of life, economy and historical heritage of the area

The altitude where the vineyards are located, the extreme climate with cold winters and hot summers, the scarce rainfall and the calcareous clay-gravel soils, are essential for the vines to develop their full potential, obtaining low productions of superior quality and wines of splendid expression

Solar de Urbezo cultivates with care 100 hectares of vineyards, to achieve superior quality grapes which concentrate aromas, colour and structure



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WINES

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LOS CABOS

2019

Red wine / matured EU ECOLOGICAL

Winery	Solar de Urbezo
Appellation	Cariñena DO
Grapes	100% Garnacha
Aging	3-4 months in French oak barrels
Vinification	Cold maceration and alcohol fermentation in controlled temperature for 10 days in stainless steel tanks.
Soil	Stony soils where the flora and winds of the Sierra de Algairén determine the character of the wines.
Density	1,950 vines/ha; 2.8 kg/vine; 43-69 year old vines
Alc. Vol.	14.5%
Production	N/A
UPC	832125008070

Tasting Notes

Deep red purple cherry color. Primary aromas of ripe berries blended with balsamic notes. Round, full bodied, full of tactile sensations and taste. Well-balanced, has a good acidity and quality tannins leaving a good aftertaste

"Piquillo" peppers stuffed with lobster. Deer sirloin with buckwheat and tomato marmalade. Black pudding and wild mushroom lasagna. Game, red meat, lamb roast, foie gras and cheese

Honors, Ratings, Reviews

- Silver Medal Mundus Vini Biofach 2017

