

Orange Solaris 2022

Tasting Notes

A white wine made in the way of a red. Vibrant, yet mature on the nose, this wine delivers a nostalgic note of pineapple juice and a nod of guava. The tropical theme continues on the palate with sumptuous flavours of pomegranate and a graceful hint of lychee.

Winemaking:

The flavour of Solaris is held in the skins and – after crushing – the grapes were fermenting within two days. The fermentation lasted nearly three weeks. Nonetheless, we continued to macerate the wine with the skins for a total of seven weeks before pressing to maximise the this wine's potential.

Composition:

100% Solaris

Technical Information:

Alcohol 12% vol 75cl

Residual Sugar 4 g/l

