



L'OPERA  
WINNICA



## ANCYMON

### Solaris – Solira

ORANGE WINE

Two sisters, two very particular grapes, with skins rich in phenols, and aromatically loaded with thiol precursors. The ideal elements for a wine macerated on the skin.

### Vinification

Grapes are harvested in late October, when skin has reached its perfect ripeness. After destemming and crushing, everything, skins and juice, is placed directly in the tanks where fermentation will take place. No yeast or sulphites are added. Naturally fermentation occurs, and when all the sugars have been consumed, the tank is closed, with all its contents still inside. 15 more days of contact between skins and wine, until the two parts are separated. Wine is left to rest for another 8 months with its own lees, so coarsely filtered and bottled.

### Characteristics

Intense matte orange.

Pronounced, complex aromas of dried tropical fruits, spice and flowers evolving in the glass. Strong vegetal and savoury herbs sensation.

Full bodied, rich palate of ripe white fruit, dried apricot and spice. Lots of acidity and tannin. Medium long finish.

**LIMITED EDITION: 531 bottles produced in 2018 vintage**

**Hand numbered and labelled**

**Alcohol content:** 13% Vol

**Serving temperature:** 12-16°C