

Thora Vingård

PURE 2025

Solaris Pure 2025 captures the vibrant character of Solaris with precision and freshness. Fermented with indigenous yeasts and vinified entirely in stainless steel, the wine reveals aromas of citrus, crisp pear and elderflower, complemented by notes of white peach and fresh herbs, particularly fresh dill. The palate is lively and driven by bright acidity, with a distinct saline character. A subtle lactic roundness and light praline notes adds texture, leading into the characteristic bitter finish of our Pure Solaris. A vibrant and food-friendly wine, particularly suited for seafood, fish and fresh seasonal vegetables. Best enjoyed within 3–5 years.

VINIFICATION

Hand harvested, fermented with indigenous yeasts and aged for 10 months on fine lees in stainless steel tanks. Lightly filtered at 2.4 microns before bottling.

TERROIR

Soil: Our vineyard sits on a unique mosaic of sandy and clay soils layered over ancient gneiss bedrock. Microclimate: Located 800 meters from the Kattegat Sea, the cool maritime influence brings freshness and vibrancy to Solaris. Proximity to the sea provides excellent airflow and moderate temperatures, ideal for slow maturation and balanced acidity.

ALCOHOL LEVEL

12%

TOTAL SULFUR

68 mg/L

PH

3,10

LIMITED BATCH

2510 bottles produced

GRAPE VARIETY

100% SOLARIS

WINE CERTIFIED ORGANIC SE-EKO-04

