Thora Vingård

HERITAGE 2025



Solaris Heritage 2025 combines freshness and elegance with depth and a rounded texture. Aromas of ripe pear, golden apple and white peach are complemented by floral notes of elderflower and white blossom. The influence of oak brings hints of acacia honey, gentle spice and a touch of vanilla, while delicate yeasty notes add complexity. The palate is harmonious, with fresh acidity and a characteristic saline note, leading to a lingering finish with a hint of grapefruit bitterness. A versatile and food-friendly wine that pairs well with seafood, poultry and seasonal vegetables.

Best served at 10–12°C to allow its full aromatic character and texture to develop.

VINIFICATION

Hand harvested, whole bunch press and fermented with indigenous yeasts. Aged for 10 months on fine lees, with half the wine matured in stainless steel and half in French and Swedish oak barrels. 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%

LIMITED BATCH

2670 bottles produced

GRAPE VARIETY

100% SOLARIS

WINE CERTIFIED ORGANIC *SE-EKO-04*