

VIÑAS DEL VERO



SOMANTANO
DENOMINACIÓN DE ORIGEN



VIÑAS DEL VERO MACABEO · CHARDONNAY

Vintage: 2015.
Denomination of Origin: Somontano.
Vineyard source: Salas Bajas & Barbastró.
Composition: Macabeo & Chardonnay.
Harvest Date: Chardonnay August & Macabeo September.
Ageing: No.
Alcohol: 13% vol.
Ph: 3,32.
Total acidity: 5,47 gr/l (tartaric).
Residual sugar: 3,6 g/l.

CONTAINS SULPHITES

VINTAGE

The 2015 vine-growing year could be described as uneven, with considerable rainfall, concentrated particularly during the autumn and summer although there was a notable lack of rain during the winter and the spring. As to temperatures there were few frosts over the winter, all before bud burst, whilst the summer month of July was the hottest in recent decades. The moderate daytime temperatures during the harvest meant that the final stage of ripening was very slow. As a consequence the white varieties underwent pellicular maceration and the reds pre-fermentation maceration to boost the extraction of aromas. The result is that the wines made from the 2015 harvest are clean tasting, structured and pleasant, displaying pronounced aromas and powerful flavours. The harvest began on 18th August with the Pinot Noir grapes and finished on 16th October with the Cabernet Sauvignon.

VINEYARD

The vineyards from which the white varieties for Viñas del Vero Macabeo Chardonnay were planted between 1988 and 2000. They have an altitude of between 350 and 450m above sea level and a North-South orientation. The soils are Miocene, frank-sandy and very stony.

WINEMAKING

We started picking the Chardonnay grapes on 24th August and harvested the Macabeo during the week of 14th September. The two varieties were vinified separately but in the same way. First, the grapes were crushed lightly, then they were chilled, the musts were macerated on their skins and lastly the much prized free-run juices drawn off, using nothing but gravity. These alone were fermented, separately, for seven days at a temperature that was not allowed to rise above 16°C. The blend was made in October and the finished wine stabilised by chilling. Last of all, the wine was bottle at the end of November.

WINEMAKER'S NOTES

In terms of its appearance, Viñas del Vero Macabeo-Chardonnay is bright, luminous and attractive. It displays a broad, complex palette of aromas: a fine balance of fruit, flowers and herbs that are echoed on the palate. Smooth, clean and elegant in the mouth, this a balanced, silky, easy to drink and particularly flavoursome wine.

SERVING SUGGESTIONS

This wine should be served at between 8 and 10°C, either on its own or with pre-dinner snacks, starters, salads, seafood, fish and light dishes.

González Byass
Desde 1835
Familia de Vino

