

VIÑAS DEL VERO



SOMANTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO GARNACHA SYRAH

Vintage: 2015.
Denomination of origin: Somontano.
Vineyard source: "Latre", "Buil", "Arilla", and "Borrace".
Composition: Garnacha and Syrah.
Harvest date: Second week of September and first week of October.
Ageing: No.
Alcohol: 14% vol.
Ph: 3,47.
Total acidity: 5,20 gr/l (tartaric).
Residual sugar: 4,1 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

Our Garnacha and Syrah vineyards were planted in an area at an altitude of 470-550 metres above sea level with a northeast-southeast orientation. This orientation allows maximum sun exposure in the morning and early afternoon during the summer months. This is ideal as it allows for the photo-synthesis of the vines whilst at the same time protecting them from the afternoon sun that, in our latitudes, is harmful for the quality of the fruit. The soils are loamy with a deep clay texture. The vineyard has good

light and air circulation with day/night temperature shifts, during both fruit set and maturation stages. These climatic conditions favour the biosynthesis of tannins, antioxidants and aromatic forerunners in the berry skin and limit the incidence of pests and diseases.

WINEMAKING

On this occasion the Syrah harvest took place in the second week of September, whereas the Garnacha grapes were picked in the first week of October. In both instances the grapes were chilled to 8°C and the must macerated on its skins for three days prior to starting alcoholic fermentation, for which the temperature was kept under 25°C. Once fermentation had completed the fermented pulp and skins were removed and pressed then, after the natural decanting processes, the blend of the two wines was made. Lastly, the Viñas del Vero Garnacha Syrah was filtered and bottled.

WINEMAKER'S NOTES

The wine displays violet hues that bring to mind the harvest, grapes and youthfulness. Reminders of the harvest and of must fermenting in the tank come through again on the nose along with ripe red and black fruits and very fresh, clean aromas too. The fruit flavours are abundantly present on the palate. This is an easy-drinking, very rounded wine.

SERVING SUGGESTIONS

This is a wine to enjoy cool, at about 14°C, either on its own or to accompany light, informal or simply cooked dishes.



González Byass
Desde 1835
Familia de Vino