

VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO GEWÜRZTRAMINER



Vintage: 2016.

Denomination of origin: Somontano.

Vineyard source: "El Enebro" estate.

Composition: 100% Gewürztraminer.

Harvest date: First week of September.

Ageing: No.

Alcohol: 13% vol.

Ph: 3,38.

Total acidity: 5,35 gr/l (tartaric).

Residual sugar: 11,4 g/l.

CONTAINS SULPHITES

VINTAGE

The 2016 growing year can be described as dry and mild. Rainfall was below the average for the decade and came irregularly: autumn was dry, winter and early spring were very rainy and the last five months of the spring-summer were very dry, with no rain at all from 22nd May to 13th September. This did mean that the grapes were very healthy, with no complications from fungal attack. The harvest began on 24th August and ended on 11th October, after a long 49 days of picking, something which is quite usual in Somontano given the wide range of grape varieties grown there and the variety of soils types and weather conditions. The 2016 harvest was staggered and unhurried, with just one day of rain. As the vines had sufficient leaf canopies and remained perfectly healthy right through to the end of the harvest, the grapes ripened gradually until they developed good sugar levels, with no health problems to disrupt the normal rhythm. The way the last phase of the growing cycle played out, together with the healthy state of the grapes meant that the wine could be made slowly and unhurriedly, taking every step needed to extract its maximum potential. The 2016 harvest wines will generally be brightly coloured, with modest alcohol levels, intense aromas, distinct flavours and pleasant textures.

VINEYARD

The "El Enebro" single estate was planted in 1990. The soil is loam and the vineyard lies at 400 metres above sea level, facing north. The microclimate and the nature of the soil are right for the Gewürztraminer grape, which has found its ideal Spanish habitat in Somontano.

WINEMAKING

Our 'El Enebro' plot lies just three minutes from our winery. This enables us to bring the grapes in very quickly and start working on the must with optimum care and attention, avoiding any loss of the aromas contained in the skins. In this instance we chilled the grapes and macerated them for seven hours. Then we drew off the free-run juice and fermented it at a low temperature, preventing it from fully fermenting in order to retain the residual levels of natural sugar present in the grapes. The wine was allowed to rest for a while before being stabilized and was bottled at the end of December

WINEMAKER'S NOTES

The wine is a medium intensity yellow with an obvious greenish hue. On the nose it displays very clean and distinct floral aromas complemented by notes of tropical, oriental fruit that make it a surprising wine that is very different from standard white wines. It is silky, buttery and clean tasting, with a long finish and, of course, a pleasantly persistence

SERVING SUGGESTIONS

This wine should be served at between 7 and 9°C with all kinds off aperitifs, foie gras, smoked meats, spicy foods, exotic dishes and full-fat cheeses. It is also makes an ideal welcome drink.

González Byass
Desde 1835
Familia de Vino