

VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO MERLOT · TEMPRANILLO



Vintage: 2016

Denomination of Origin: Somontano.

Vineyard source: Salas Bajas, Barbastro & Pozán de Vero.

Harvest date: first fortnight of September.

Composition: Merlot & Tempranillo.

Ageing: No.

Alcohol: 13,5% vol.

Ph: 3,25.

Total Acidity: 5,95 gr/l (tartaric).

Residual Sugar: 4,7 g/l.

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 vineyards from which the red varieties for Viñas del Vero Rosado 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

The Merlot and Tempranillo grapes, which are the varieties we use to make our Viñas del Vero Rosado, were picked at night so as to retain as much concentration of aromas as possible. The Merlot were harvested during the first week of September, whilst the Tempranillo ripened fully the following week. Both vineyards are close to the winery, so the grapes reach the hopper quickly. Once there the grapes are crushed, chilled and transferred to the maceration tank, where they remain for as long as is necessary for the must to take on the desired colour. Next, the tank is drained to obtain the free-run juice, which is then racked off to another tank where it ferments at a controlled temperature of 16oC. After being racked and filtered several times the wine was bottled on 7th December 2016.

WINEMAKER'S NOTES

The wine is a bright raspberry colour with alluring bluish glints that entice the drinker to taste it. On the nose it displays sweet aromas evocative of sweetshops. On the palate it is intense, concentrated and very drinkable. The wine is fresh and clean with a long, pleasant finish expressive of the features of the local landscape.

SERVING SUGGESTIONS

Serve at between 7oC and 9oC. Can be enjoyed on its own or to accompany tapas, all kinds of appetizers, salads and rice, pasta and spicy dishes.

González Byass
Desde 1835
Familia de Vino