

# VIÑAS DEL VERO

SOMONTANO  
DENOMINACIÓN DE ORIGEN

## BLECUA



Vintage: 2015  
Denomination of Origin: Somontano.  
Vineyards: Selection of our 8 best vineyards  
Varieties:  
Date of harvest: Most optimal time at every vineyard (september & October 2015)  
Ageing: 20 months in new oak barrels  
Alcohol: 14 % vol.  
Ph: 3,56.  
Total acidity: 5,30 gr/l (tartaric).  
Residual sugar: 3.2 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

We select the eight best of our Cabernet Sauvignon, Garnacha, Merlot, Tempranillo & Syrah vineyards to produce the grapes that will create Blecua. Located in different areas of Somontano, these vineyards are characterised by different microclimates. This means that they all produce different fruit, with different characteristics and greater complexity. Work in these vineyards is carried out solely by hand, with the utmost care and constant monitoring. Harvesting is always carried out in each of the vineyards separately and each bunch

picked at its optimum moment of ripeness.

### WINEMAKING

We deploy our 'triple selection' process in making this wine: we select the vineyards, the bunches and the barrels to be used. After being picked, by hand, the bunches were then taken to the 'trriage tables' for selection. The grapes from each vineyard were fermented separately in truncated cone shaped French oak barrels. Once the alcoholic fermentation had finished, the wines were transferred to new barrels where they underwent malolactic fermentation and began the ageing process. These barrels come from various cooperages and the oak used is, in turn, from several sources and toasted to different degrees. In this case, only five wine barrels were chosen: two Cabernet Sauvignon, a Merlot, a Syrah and a Garnacha. The barrels were 'washed' and filled with the blended wine, which was then allowed to age for 12 months, stabilizing completely naturally. The barrels were emptied and the wine bottled in 16th of November 2017, continuing to develop in bottle.

### WINEMAKER'S NOTES

In terms of appearance, the wine is deep with a clear, bright rim. It is big, intense and hugely complex on the nose, deep and intriguing. Delicate on the palate at first, the wine then explodes with myriad elegant subtle flavours in the centre of the mouth, delivering a wealth of flavours and a very long, structured, smooth and harmonious finish. A full-bodied wine, it develops slowly in the glass, offering an endless succession of sensations as time goes by.

### SERVING SUGGESTIONS

This wine should be served at between 16 and 18°C. Because of its great complexity we recommend that, to enjoy its full character, the bottle be opened an hour before the wine is to be served, or the wine decanted. It is ideal for serving with robustly textured and flavoured dishes. It will undoubtedly develop well over the next decade.

