

VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

BLECUA



Vintage: 2014
Denomination of Origin: Somontano.
Vineyards: Selection of our 8 best vineyards
Varieties: Merlot, Cabernet Sauvignon, Syrah and Tempranillo.
Date of harvest: September and October
Ageing: 20 months in new oak barrels
Alcohol: 14 % vol.
Ph: 3,62
Total acidity: 5,14 gr/l (tartaric).
Residual sugar: 3.35 g/l.
CONTAINS SULPHITES

THE HARVEST

2014 can be described as a "normal" year, with a dry winter, rainy April, and many days in August and September when it rained lightly. Overall, less rain fell than the average for the last decade, whilst another curious feature of the year was the lack of the classic "cierzo" wind that blows through the Ebro valley. The harvest began on 22nd August with the Pinot Noir variety the first to be picked, followed by the Chardonnay then the Merlot grapes. The Gewürztraminer were picked unusually early, over the first ten days of September, followed by the Syrah and Tempranillo grapes, which were very fresh, with good acidity. The local varieties – the Macabeo, Moristel, Cabernet Sauvignon and Parraleta – that have a longer cycle ripened at the end of the month, whilst the red and white Garnacha varieties were harvested at the beginning of October. The early varieties produced highly expressive wines, significant concentrations of aromas and substantial amounts of flavour, whilst the later varieties produced red wines that displayed considerable freshness, attractive textures and great fluidity on the palate.

VINEYARD

We grow five different grape varieties in eight vineyards to make our Blecua: Cabernet Sauvignon, Merlot, Tempranillo, Garnacha and Syrah. We tend to the vines entirely by hand,

with meticulous attention to detail. The different grapes are always picked separately as and when the fruit in each of the eight vineyards reaches optimum ripeness, and the bunches are selected both on the vine and again in the winery.

WINEMAKING

To make this wine we undertake a "triple selection" process: we select the vineyards, the bunches and the barrels. After the grapes have been harvested, by hand, bunches are selected on the "trage table". The grapes from the different vineyards are fermented separately in French oak flat-topped, cone-shaped vats. Following alcoholic fermentation, the wines are transferred to new barrels where they undergo malolactic fermentation and begin their ageing process. The barrels come from different cooperages and similarly, the oak from which they are made is also from different places and toasted to different levels. After eight months, the best barrels are selected and the definitive coupage is made. In this instance, barrels of just five wines were selected: two Cabernet Sauvignon, Merlot, Syrah and Tempranillo. The barrels were emptied, washed and the coupage poured in, to age for a further 12 months. After being drawn off, the wine was bottled on 23rd February 2017.

WINEMAKER'S NOTES

The wine is opaque, deep and dense, with a distinct rim that reflects the slow development it undergoes over time and the great care taken throughout the production and ageing processes. It displays immensely complex aromas that are full of subtleties across different ranges that are sure to stimulate the senses all at the same time. Sublime on the palate, meaty, long, flavoursome and easy to drink, it entices the drinker to discover its fullness slowly, as it develops hugely in the glass.

SERVING SUGGESTIONS

Best served at 16°C-18°C. Because of its great complexity and to experience its maximum expression, it is recommended that the bottle be opened an hour before the wine is to be drunk or that it be decanted. Ideal for drinking with robustly textured and flavoured dishes, it is sure to develop well over the next ten years.

