

## VIÑAS DEL VERO CHARDONNAY

Vintage: 2020.  
Denominaton of Origen: Somontano.  
Varieties: 100% Chardonnay.  
Date or harvest: End of August  
Ageing: No  
Alcohol: 13,5% vol.  
Ph: 3,47.  
Acidez total: 5,40 gr/l (tartárico).  
Azúcar residual: 4,50 g/l.  
CONTAINS SULPHITES

### VINTAGE

The 2020 agricultural year in DO Somontano has been very rainy with 700mm of rain in comparison with the 75 year average of 513mm, which is a 36% total increase. The temperatures have been average with similar levels over the summer to recent years. The harvest began on the 18th August and started with Chardonnay, finishing on the 6th October with Garnacha in Secastilla. The harvest was nicely staggered, with good weather and no rain.

### VINEYARD

The vineyards we use to elaborate our Viñas del Vero Chardonnay are situated on a hill with an average height of 400m above sea level and North-South orientation. The soils are frank, white gypsum, little depth with low fertility where the older plants should look for nutrients in the deeper parts. The leaves and bunches receive a high amount of light due to the white colour of the soil. The different

Chardonnay clones that Viñas del Vero planted nearly a quarter of a century ago grow quickly with a high amount of foliage supported by modern trellises which catch the sunlight for the leaves, and at the same time protect the bunches in order to preserve their delicate aromas.

### WINEMAKING

The Chardonnay vintage began at dawn, end of August, at its optimum point of maturity. As the bunches were in impeccable health we were able to work slowly in the winery, giving the must the benefit of macerating on its skins so as to develop richer aromas and flavours. We then drained the maceration tank and fermented the free-run juice separately to produce the wine that is being released now. After being filtered the wine was bottled in the third week of November.

### WINEMAKER'S NOTES

In the visual phase, it shows a bright yellow color of medium intensity and green iridescence. On the nose it displays powerful, expressive and appealing aromas, primarily of citrus and exotic fruits such as pineapple, banana, mango and guava. This is without a doubt, a well structured wine. Intense and rounded, a reflection of the deep roots of Chardonnay in our land and a result of its long story.

### SERVING SUGGESTIONS

Should be served between 8 and 10°C with all types of starters, salads, creams, quiche and fish.



*González Byass*  
Desde 1835  
Familia de Vino

