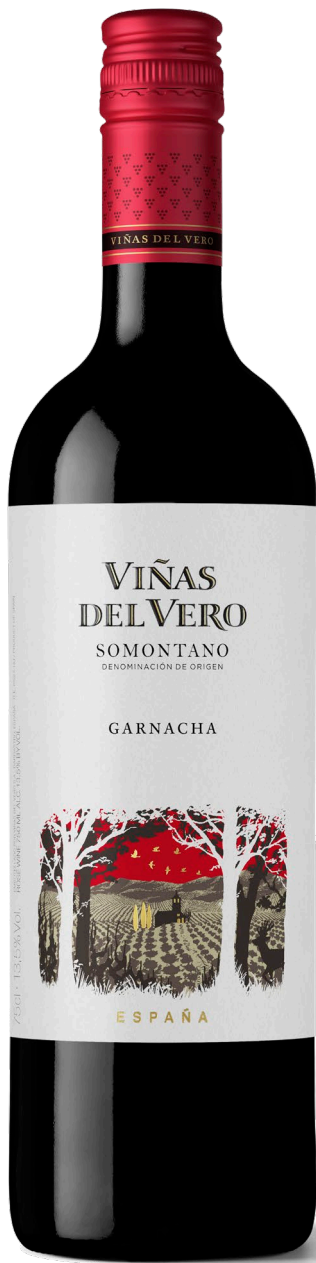


# VIÑAS DEL VERO

SOMONTANO  
DENOMINACIÓN DE ORIGEN

## VIÑAS DEL VERO GARNACHA



Vintage: 2018  
Denomination of origin: Somontano.  
Vineyard source: "La Valle" and "Borraces".  
Composition: Garnacha.  
Harvest date: First and second week of October.  
Ageing: No  
Alcohol: 13.5% vol.  
Ph: 3.60  
Total acidity: 4.65 gr/l (tartaric).  
Residual sugar: 3.5 g/l.  
CONTAINS SULPHITES

### VINTAGE

The 2018 growing year can be described as having been very wet, with significant rainfall in both spring and summer (40% more than the average). As to temperatures, it was a hot year, particularly in August. The harvest started on 27th August with the Merlot and finished on 24th October in our most northerly vineyards, following 57 long days of harvesting, two weeks longer than usual for our winery. Although it was a challenging year health-wise because of the copious rain, the grapes ripened in stages, so there was no overlap in the different varieties becoming fully ripe. The wines obtained are on the whole very expressive, intensely aromatic and smooth and rounded on the palate even as youthful wines, which implies they should develop well over time.

### VINEYARD

The Garnacha vineyards from which we obtain the grapes to make this wine are located at an altitude between 450 and 500 meters above sea level. They are cultivated on trellis with a north-south orientation that favors maximum sun exposure during the morning and early afternoon during the summer months. This is ideal for inciting a good ripening of the clusters, along with ventilation that is naturally facilitated by the orography of the plots and helps prevent diseases in the vines. The soils are loamy and with a deep clay base.

### WINEMAKING

The Garnacha vineyards reached their optimal point of maturity during the first and second week of October. The harvest was carried out during the day and once in the cellar, the grapes were chilled, after which a maceration of the musts in contact with their skins lasted for three days. After this, alcoholic fermentation began, which lasted an additional seven days. The wine was then disvatted and the skins pressed. During its time in the winery, the wine has been naturally stabilized; racked four times and subsequently filtered at the time of bottling.

### WINEMAKER'S NOTES

Its violet layer stands out, a result of its youth and the style of which it has been made. The aromas are fresh and full of familiar sensations reminiscent of red fruits and even lilac flowers. Its entrance on the palette is smooth, and its passage clean, fresh, tasty and attractive. Undoubtedly a wine to be enjoyed in many different occasions.

### SERVING SUGGESTIONS

Serve between 14° and 16°C with roasts, stews, red meats and game.

*González Byass*  
Desde 1835  
Familia de Vino