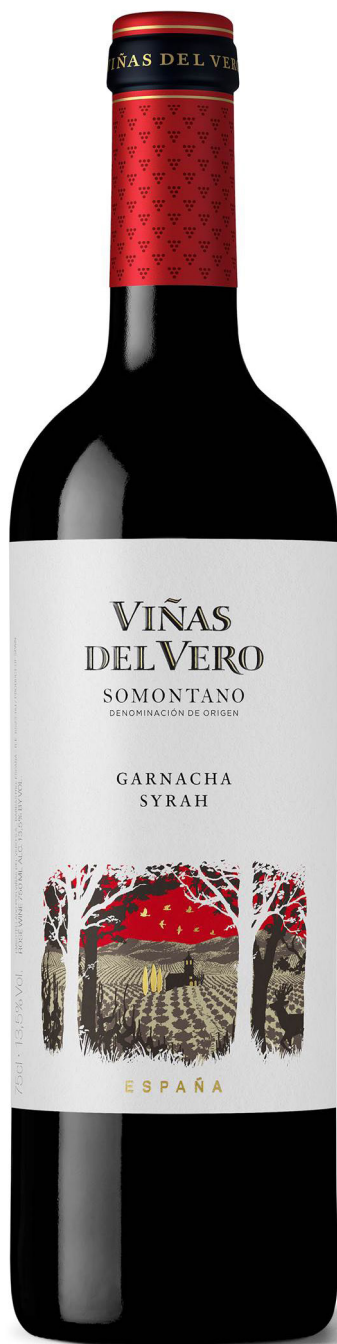


VIÑAS DEL VERO GARNACHA SYRAH



Vintage: 2019
Denomination of origin: Somontano.
Vineyard source: "Latre", "Buil", "Arilla", and "Borrace".
Composition: Garnacha and Syrah.
Harvest date: Last week of August to last week of October.
Ageing: No
Alcohol: 13.5% vol.
Ph: 3.70
Total acidity: 4.85 gr/l (tartaric).
Residual sugar: 2.4 g/l.
CONTAINS SULPHITES

VINTAGE

The 2019 growing year can be defined as having been very dry, with rainfall 23% lower than average. As for temperatures, it should be noted that it was generally a warmer year without frost, especially during the summer months. The harvest began on 27th August with the Chardonnay and Pinot Noir varieties, and ended on October in Secastilla, our most northern vineyard. There were 43 long days of harvest, something usual in Somontano due to the range of varieties, soils and altitudes that we have. The 2019 harvest was staggered and with hardly any problems, due in part to the lack of rainfall, so there was exceptional sanity in all varieties. As a result, the wines from this vintage are structured, tasty and with a very interesting concentration of aromas, in which each variety has been able to frankly express its typicality.

VINEYARD

Our Garnacha and Syrah vineyards were planted in an area at an altitude of 470-550 metres above sea level with a northeast-southeast orientation. This

orientation allows maximum sun exposure in the morning and early afternoon during the summer months. This is ideal as it allows for the photo-synthesis of the vines whilst at the same time protecting them from the afternoon sun that, in our latitudes, is harmful for the quality of the fruit. The soils are loamy with a deep clay texture. The vineyard has good light and air circulation with day/night temperature shifts, during both fruit set and maturation stages. These climatic conditions favour the biosynthesis of tannins, antocians and aromatic forerunners in the berry skin and limit the incidence of pests and diseases.

WINEMAKING

On this occasion the Syrah harvest took place in the second week of September, whereas the Garnacha grapes were picked in the first week of October. In both instances the grapes were chilled to 8°C and the must macerated on its skins for three days prior to starting alcoholic fermentation, for which the temperature was kept under 25°C. Once fermentation had completed the fermented pulp and skins were removed and pressed then, after the natural decanting processes, the blend of the two wines was made. Lastly, the Viñas del Vero Garnacha Syrah was filtered and bottled.

WINEMAKER'S NOTES

The wine is distinctly purple, reflecting its youthfulness and the care with which it has been made. The aromas are fresh and full of familiar sensations that bring to mind red and black fruits and even flowers. On the palate, the wine is gentle at first, then clean, fresh again, flavoursome and appealing. This is undoubtedly a wine that can be enjoyed at any time.

SERVING SUGGESTIONS

This is a wine to enjoy cool, at about 14°C, either on its own or to accompany light, informal or simply cooked dishes.

González Byass
Desde 1835
Familia de Vino