

VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO PINOT NOIR



Vintage: 2020.
Denomination of Origin: Somontano.
Varieties: 100% Pinot Noir.
Date of harvest: 20th August
Ageing: No.
Alcohol: 12,5% vol.
Ph: 3,31.
Total acidity: 5,40 gr/l
Residual sugar: 3,5 g/
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.

VINEYARDS

Viñas del Vero's Pinot Noir vineyards are planted facing north-east, ensuring the delicate grapes are well protected from the midday sun. The soil is formed of colluvial deposits from the quaternary period accumulated on terraces and glaciés. As poor loam on a 25% gradient, it provides excellent

drainage. The vegetable material comes from the Côte d'Or. The vines are pruned in the typical Burgundian single Guyot shape.

WINEMAKING

This year Pinot Noir reached its optimum maturity point on August 20th. Due to the delicacy of this variety, we made the early morning harvest, in small lots, to be able to work in a winery in a staggered way. Thus we gradually obtained the musts, which were left to macerate for 15 minutes to obtain the low intensity of color sought in this rosé. The fermentation was carried out only with flower must and at low temperatures. After three rackings and subsequent stabilization, the wine was bottled on 12th December.

WINEMAKER'S COMMENTS

The wine is pale pink, clear and bright, which is indicative of the great care taken in making it. On the nose it displays a symphony of fine, elegant, delicate and very clean aromas. Smooth and silky on the palate it is slightly sweet, full and rounded with a very pleasant, distinctive aftertaste that invites the drinker to repeat the tasting experience.

SERVING SUGGESTIONS

Should be served between 6-8°C alone or with all types of appetizers, salads, carpaccios, sushi, sashimi, mushrooms and rice.



González Byass
Desde 1835
Familia de Vino