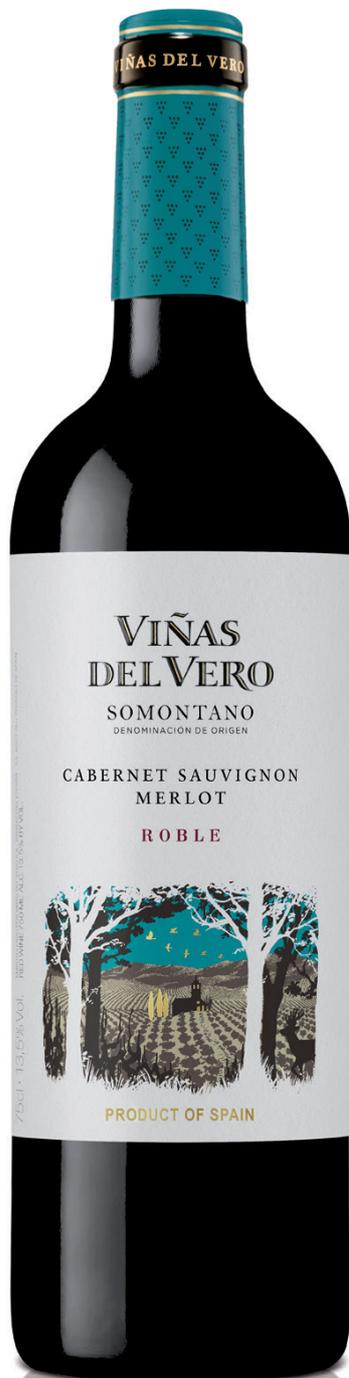


VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO CABERNET SAUVIGNON · MERLOT



Vintage: 2020.

Denomination of origin: Somontano.

Vineyard source: Pueyedand Herminionear the Vero River.

Composition: Cabernet Sauvignon & Merlot.

Harvest date: August and September.

Ageing: 4 months in American oak barrels.

Alcohol: 13,5% vol.

pH: 3,64.

Total acidity: 4,74 gr/l (tartaric).

Residual Sugar: 3 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 where the grapes used to make this wine are grown were planted between 1992 and 2001 and lie near the Vero River at altitudes that, courtesy of the particular lie of the land in Somontano, range from 375 and 525 metres above sea level. The soils are loam and sandy loam and the vineyards face North-South.

WINEMAKING

The Merlot and Cabernet Sauvignon vineyards were harvested six weeks apart. In both instances the weather and the winemaker's patience led to the fruit ripening perfectly. After the grapes were destemmed and crushed they were chilled down to 7°C and left to macerate for three days prior to alcoholic fermentation beginning. After being drawn off each of the wines was raked three times before the two were blended together. The blended wine was then transferred to American oak barrels to age for four months. In April of 2019 the wine was drawn off the barrels then filtered and bottled.

WINEMAKER'S NOTES

The wine is medium intensity with a violet rim. On the nose it displays a very clean expression of the aromas, which are released very quickly and include, most notably, ripe black fruit and toasted dried fruits. On the palate it is mild at first then becomes pleasantly smooth and full, releasing a very enjoyable flavour with a long finish. This is a very versatile wine that can be enjoyed at any time and on any occasion.

SERVING SUGGESTIONS

This is a wine that can be equally enjoyed on its own or to accompany starters, meat, light dishes and fish. It is best served at between 13°C and 15°C.

González Byass
Desde 1835
Familia de Vino

