



VIÑAS DEL VERO MERLOT · TEMPRANILLO



Vintage: 2020
Denomination of Origin: Somontano.
Vineyard source: Salas Bajas, Barbastro & Pozán de Vero.
Composition: Merlot & Tempranillo.
Ageing: No.
Alcohol: 13,5% vol.
Ph: 3,10.
Total Acidity: 5,85 gr/l (tartaric).
Residual Sugar: 4,6 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 from which the red varieties for Viñas del Vero Rosado were planted between 1988 and 2000. They have an altitude of between 350 and 450m above sea level and a North-South orientation. The soils are Miocene, frank-sandy and very stony.

WINE MAKING

The Merlot and Tempranillo grapes, which are the varieties we use to

make our Viñas del Vero Rosado, were picked at night so as to retain as much concentration of aromas as possible. The Merlot were harvested during the first week of September, whilst the Tempranillo ripened fully the following week. Both vineyards are close to the winery, so the grapes reach the hopper quickly. Once there the grapes are crushed, chilled and transferred to the maceration tank, where they remain for as long as is necessary for the must to take on the desired colour. Next, the tank is drained to obtain the free-run juice, which is then racked off to another tank where it ferments at a controlled temperature of 16oC.

WINEMAKER'S NOTES

The wine is a bright strawberry colour with alluring bluish glints that entice the drinker to taste it. On the nose it displays sweet aromas evocative of sweetshops. On the palate it is intense, concentrated and very drinkable. The wine is fresh and clean with a long, pleasant finish expressive of the features of the local landscape.

SERVING SUGGESTIONS

Serve 7°C - 9°C, to be enjoyed by its own, with tapas and with all kinds of aperitifs. Also ideal with salads and rice, pasta, grilled meat and spicy dishes.

González Byass
Desde 1835
Familia de Vino

