

VIÑAS DEL VERO SAUVIGNON BLANC

Vintage: 2024
Denomination of Origin: Somontano
Varietals: 100% Sauvignon Blanc
Harvest Date: First week of September
Aging: None
Alcohol: 12% vol.
pH: 3.35
Total Acidity: 5.95 g/l (tartaric)
Residual Sugar: 2 g/l
CONTAINS SULFITES

HARVEST

The agricultural year in Somontano was marked by several episodes of spring frosts and hailstorms, which somewhat affected the viticultural cycle and compromised production in the impacted vineyards. The average temperature recorded during this campaign was 14.6°C compared to the usual average of 14.2°C. Regarding precipitation, the Somontano average is 521 liters, while this year's cumulative total was 605 liters. Harvest began on August 20 with the Chardonnay variety in rainfed areas and concluded on October 4 with Garnacha Tinta in Secastilla, the northernmost part, and indigenous varieties in the Salas Bajas area. The 45-day harvest was typical of an average year, with few health issues affecting the vines or grapes.

VINEYARD CHARACTERISTICS

The vineyards used to produce Viñas del Vero Sauvignon Blanc are located on hills at elevations between 400 and 550 meters above sea level, with an east-west orientation. The soils are loamy, deep, and of medium fertility, allowing the vines to grow vigorously. They offer a broad leaf surface, supported by vertical trellising to maximize sun exposure while shading the clusters to preserve the freshest aromas.

WINEMAKING

The Sauvignon Blanc grapes were harvested at their optimal ripeness in early September. The clusters were in impeccable sanitary condition, allowing for cold maceration of the must with the skins for several hours to enhance its flavor and aroma. Afterward, the maceration tank was drained, and the free-run juice was fermented separately to create the wine we now enjoy. After filtration, the wine was bottled at the end of December.

WINEMAKER'S NOTES

The wine presents a pale yellow color with vibrant brightness and greenish hues, reflecting our meticulous winemaking process. On the nose, it exhibits characteristic varietal aromas of green vegetables complemented by passion fruit. On the palate, it is very fresh and lively, yet long and flavorful, evoking the cold climate of our land and our mountains, the Pyrenees.

SERVING SUGGESTIONS

Serve at a temperature between 6 and 8°C. Ideal with all kinds of cold appetizers, smoked dishes, carpaccios, and seafood.

