

SOMONTANO
DENOMINACIÓN DE ORIGEN

The pure expression of our Roble

Vintage: 2025.
Designation of Origin: Somontano.
Vineyards: Pueyed and Herminio, near the Vero River.
Varieties: Selection of varietals, mainly Cabernet Sauvignon and Merlot.
Harvest date: August and September.
Aging: 4 months in American oak barrels.
Alcohol: 13% vol.
pH: 3.50.
Total acidity: 5.00 g/L (tartaric).
Residual sugar: 3 g/L.
CONTAINS SULFITES

WINEMAKING

Each varietal was harvested at its optimal ripeness to obtain the best expression of each one. After destemming and crushing, the grapes were cooled to 7°C and kept in maceration for three days before alcoholic fermentation began.
Once fermentation was completed, and after racking, each wine was transferred three times before proceeding with the final blending.
Afterwards, the resulting wine was placed into American oak barrels for four months of aging.
Finally, the wine was filtered and bottled in May 2025.



**VIÑAS
DEL VERO**



It can be enjoyed on its own or paired with all types of starters, light dishes, fish, and meats.

Serve between 13–15°C.

AWARDS

- Recognized as one of the best wines in Spain in the “Los Supervinos 2017” Guide.
- Highlighted by Elle magazine (June issue) as one of the best wines in its price range.

HARVEST

The growing season was marked by two heatwaves in June and August, a spring frost event, and four hail episodes during the summer. The average temperature was 15.6°C, compared to a mean of 14.2°C, with 41 days recording minimum temperatures below 0°C. Total accumulated rainfall reached 410 mm, 22% below the average.

Harvest began on 19 August with Chardonnay in dry-farmed plots and concluded on 26 September with Garnacha Tinta in Secastilla. At just 38 days, this was one of the fastest harvests on record.

The varieties clearly expressed their typicity, showing a ripe aromatic profile. The excellent sanitary condition of the grapes, together with successful macerations and fermentations, has resulted in wines of notable intensity and high concentration of aroma and flavour.

VINEYARD CHARACTERISTICS

The plots used to produce this wine are located near the Vero River and were planted between 2002 and 2010. Their altitude ranges between 450 and 640 meters above sea level, a variation influenced by Somontano's unique landscape. The soils are loam and clay-loam, with a north-south orientation.

WINEMAKER'S NOTES

Visually, the wine shows an appealing violet hue with medium depth.

On the nose, it delivers very clean and expressive aromas, quickly releasing ripe black fruits and toasted nuts.

On the palate, it has a soft attack followed by a pleasant and rounded mid-palate, with a long-lasting and enjoyable finish.

This is a very versatile wine, ideal for enjoying on endless occasions.