

SOMONTANO
DENOMINACIÓN DE ORIGEN

The pure expression of Gewürztraminer

Vintage: 2025
Protected Designation of Origin:
Somontano
Vineyards: El Enebro
Grape Variety: 100% Gewürztraminer
Harvest Date: Last week of August
Aging: None
Alcohol: 12% vol.
pH: 3.25
Total Acidity: 5.65 g/L (tartaric acid)
Residual Sugar: 10.5 g/L
CONTAINS SULFITES

WINEMAKING

Our “El Enebro” estate is located just three minutes from our winery, allowing us to transport the grapes quickly and begin working with the musts with the utmost care and precision, thus preventing the loss of the delicate aromas contained in the grape skins. After destemming, the grapes are cooled to 6°C and undergo a seven-hour maceration of must and skins. The free-run juice is then allowed to drain and partially fermented, giving rise to our Viñas del Vero Gewürztraminer. The wine was bottled during the second week of December.



**VIÑAS
DEL VERO**



Best served between 6–8 °C. Pairs well with all kinds of aperitifs, foie gras, smoked dishes, spicy food, exotic cuisine and rich cheeses. Also ideal as a welcome drink.

AWARDS

- PEÑIN 90 points. Vintage 2024.
- CINVE Gold. Vintage 2024.
- VINESPAÑA:
 - Gold. Vintage 2024
 - Great Gold. Vintage 2023.
- SAKURA JAPAN WOMENS AWARDS Double Gold Vintage 2023.
- DECANTER 87 points. Vintage 2023.
- TIM ATKIN 90 points. Vintage 2022

HARVEST

The growing season was marked by two heatwaves in June and August, a spring frost episode, and four hailstorms during the summer. The average temperature reached 15.6°C, compared to the historical average of 14.2°C, with 41 days recording minimum temperatures below 0°C. Total accumulated rainfall amounted to 410 litres, 22% below the average. Harvest began on August 19 with the Chardonnay variety in dry-farmed areas and concluded on September 26 with Red Grenache in Secastilla. With just 38 days of harvesting, this was the fastest harvest on record. The different grape varieties clearly expressed their typicity, showing a ripe aromatic profile. Excellent grape health and the success of macerations and fermentations resulted in wines of marked intensity and a high concentration of aroma and flavour.

VINEYARD CHARACTERISTICS

“El Enebro” estate was planted in 1990. The soil is loamy, and the vineyard is located at an altitude of 400 metres above sea level with a north-facing orientation. The soil characteristics and microclimate are ideally suited to the Gewürztraminer variety, which has found its ideal habitat in Somontano, making it one of the best expressions of this grape in Spain.

WINEMAKER'S COMMENTS

As a result of its delicate harvesting and winemaking process, Viñas del Vero Gewürztraminer displays greenish hints over a bright pale yellow background. Its aromatic palette is broad and captivating, evoking floral petals and exotic fruit. The velvety attack on the palate, together with the expressive aromatic intensity and its silky, unctuous texture, make this a truly distinctive wine.