

SOMONTANO
DENOMINACIÓN DE ORIGEN

The pure expression of the white varieties

Vintage: 2025

Denomination of Origin: Somontano

Vineyards: Salas Bajas and Barbastro

Grape varieties: A selection of varietals, mainly Chardonnay complemented with Macabeo and other traditional white varieties from the area.

Harvest date: August and September

Aging: None

Alcohol: 13% vol.

pH: 3.30

Total acidity: 5.65 g/l (tartaric)

Residual sugar: 3.5 g/l

CONTAINS SULFITES

WINEMAKING

A selection of the most representative varieties of our land are harvested during the first half of the harvest period, always seeking the optimal ripeness to contribute their maximum potential to the final blend of this wine.

Harvesting is always carried out at night to preserve maximum freshness in the aromatic profile. The winery process begins with light crushing, followed by cold maceration of the musts with their own skins. We then drain the free-run musts by gravity, which ferment separately for seven days at temperatures always below 16°C.

In November we carry out the final blend and stabilize the resulting wine through refrigeration, before bottling.



**VIÑAS
DEL VERO**



It should be served at a temperature between 6 and 8°C, on its own or accompanied by appetizers, starters, salads, seafood, fish, and light dishes.

HARVEST

The agricultural year was marked by two heat waves in June and August, a spring frost episode, and four hailstorms during the summer. The average temperature was 15.6°C compared with the historical average of 14.2°C, with 41 days of minimum temperatures below 0°C. Total accumulated rainfall reached 410 liters, 22% below the average.

The harvest began on August 19 with the Chardonnay variety in dry-farmed areas and ended on September 26 with the Garnacha Tinta variety in Secastilla. The mere 38 days of harvest make this the fastest harvest on record.

The varieties clearly showed their typicity, expressing a ripe aromatic profile. The excellent grape health and successful macerations and fermentations resulted in a wine with pronounced intensity and high concentration of aroma and flavor.

VINEYARD CHARACTERISTICS

The plots used to produce the white grapes for our Viñas del Vero Blanco Selección de Varietales were planted between 1988 and 2000. They are located at altitudes between 350 and 450 meters above sea level with a north-south orientation. The soils are Miocene loams, sandy-loams, and contain an abundant profusion of stones.

WINEMAKER'S COMMENTS

Visually, it appears bright, luminous, and attractive due to its greenish hue, a result of its youth. It offers a wide array of aromas—fruity, floral, and herbal—perfectly harmonious, inviting immediate tasting.

With a soft attack and a clean, elegant mid-palate, this is a balanced, coherent, easy-to-drink, and especially flavorful wine, making it very versatile when choosing the right moment to enjoy it.