SOMONTANO
DENOMINACIÓN DE ORIGEN

The pure expression of the Pinot Noir variety

Vintage: 2025
Designation of Origin: Somontano
Grape Variety: 100% Pinot Noir
Harvest Date: August 19
Aging: None
Alcohol: 12.5% vol.
pH: 3.15
Total Acidity: 6.30 g/l (tartaric)
Residual Sugar: 3.5 g/l
CONTAINS SULFITES

WINEMAKING

The Pinot Noir variety reached its optimal ripeness on August 19. Due to its particular delicacy, we harvested the clusters at dawn, little by little, allowing us to process the grapes in the winery gradually. This method enabled us to obtain the musts little by little, which were then macerated for 15 minutes to achieve the low color intensity desired for this rosé.
Fermentation was carried out exclusively with free-run juice and at a low temperature. After three rackings and subsequent stabilization, the wine was bottled during the second week of December.

VIÑAS DEL VERO

It should be served at a temperature between 6 and 8°C, on its own or paired with all kinds of appetizers, salads, carpaccios, sushi, sashimi, mushrooms, and rice dishes.

AWARDS FOR PREVIOUS VINTAGES

- 90 points, Guía Gourmets (2024 vintage)
- 97 points, Guía Peñín (2024 vintage)
- Silver Medal, CINVE (2024 vintage)
- Silver Medal, Premios Baco (2023 vintage)
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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 to the usual 14.2°C, with 41 days recording minimum temperatures below 0°C. Total accumulated rainfall reached 410 liters, 22% below the average. Harvest began on August 19 with the Chardonnay variety in dryland areas and ended on September 26 with Garnacha Tinta in Secastilla. The mere 38 days of harvest make this the fastest harvest ever recorded. The grape varieties clearly showed their typicity, expressing a ripe aromatic profile. The excellent grape health and the success of the macerations and fermentations resulted in a wine with pronounced intensity and high aromatic and flavor concentration.

VINEYARD CHARACTERISTICS

The Pinot Noir vineyards of Viñas del Vero are planted facing northeast, ensuring good protection for their delicate grapes from the midday sun. The soils are quaternary colluvial deposits located on terraces and glacis—poor, with a loamy texture and a 25% slope, allowing for excellent drainage. The plant material originates from the Côte d'Or. Pruning is done using the simple Guyot system, a typically Burgundian style.

WINEMAKER'S NOTES

Visually, it offers a sensual pale pink color with violet reflections, reminiscent of precious rose gold—a symbol of the meticulous care taken during its production. On the nose, it displays a symphony of fine, elegant, delicate, and very clean aromas. On the palate, it is smooth, silky, friendly, continuous, and rounded, with a very pleasant and distinctive aftertaste that invites you to enjoy it again.

VIÑAS DEL VERO

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VINOS Y SPIRITS · 1835