

SOMONTANO
DENOMINACIÓN DE ORIGEN

The pure expression of Sauvignon Blanc

Vintage: 2025
Appellation of Origin: Somontano
Grape varieties: 100% Sauvignon Blanc
Harvest date: First week of
September
Ageing: None
Alcohol: 13% vol.
pH: 3.39
Total acidity: 6.06 g/L (tartaric)
Residual sugar: 2 g/L
CONTAINS SULPHITES

WINEMAKING

The Sauvignon Blanc grapes were harvested at their optimum level of ripeness in early September. The fruit arrived at the winery in excellent condition, allowing for cold maceration with the skins for several hours to enhance both flavour and aromatic complexity. The free-run juice was then gently drawn off from the maceration tank and fermented separately to preserve the wine's freshness and character. After filtration, the wine was bottled at the end of December.



**VIÑAS
DEL VERO**



Best served chilled at 6–8°C, this Sauvignon Blanc pairs beautifully with salads, carpaccio, and seafood.

HARVEST

The growing season in Somontano was marked by several episodes of spring frost and hail, which, to some extent, shaped the vintage and affected yields in the impacted vineyards. The average temperature during the season was 14.6°C, slightly above the historical average of 14.2°C.

Rainfall totalled 605 mm over the growing season, compared to an average of 521 mm.

Harvest began on 20 August with Chardonnay in dry-farmed areas (where vines are grown without irrigation) and concluded on 4 October with Garnacha Tinta in Secastilla, the northernmost zone, as well as local varieties in the Salas Bajas area. The harvest lasted 45 days, in line with a typical year. Overall, this was a vintage with very few issues affecting grape quality.

VINEYARD CHARACTERISTICS

The vineyards used to produce Viñas del Vero Sauvignon Blanc are located on hillsides between 400 and 550 metres above sea level, with an east–west orientation.

The soils are loamy, deep, and naturally balanced, allowing the vines to develop healthy growth and a large leaf surface. Vines are trained vertically to maximise sunlight exposure while providing shade to the grape clusters, helping to preserve their fresh, aromatic character.

WINEMAKER'S NOTES

Light pale yellow in colour, bright and clear with subtle green hints.

On the nose, it offers fresh, expressive aromas with notes of green vegetal notes and a touch of passion fruit. On the palate, it is crisp and refreshing, with lively flavours of citrus and a long, smooth finish, reflecting the cool climate and mountain influence of the Pyrenees.