

VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO BLANCO . SELECCIÓN DE VARIETALES



Vintage: 2023

Designation of Origin: Somontano.

Vineyards: Salas Bajas and Barbaastro.

Varieties: Selection of varietals, mainly Chardonnay complemented with Macabeo and other traditional white varieties of the area.

Harvest dates: August and September.

Ageing: No.

Alcohol: 13% vol.

Ph: 3.30.

Total acidity: 5.6 g/l (tartaric).

Residual sugar: 3.5 g/l.

CONTAINS SULPHITES

HARVEST

The agricultural year was marked both by high temperatures, with an average of 16.5°C this season, and by heat waves. The lowest temperature was recorded on 30 January (-6.8°C) and the highest on 18 July (41.5°C). There were no spring frosts. Rainfall was 415 mm, which is 20% less than the average recorded in Somontano. The harvest started on August 17th with the Chardonnay and Sauvignon Blanc varieties and finished on September 28th in Secastilla, our northernmost vineyard. As a result there has been an exceptional healthiness in all the varieties with which concentrated, tasty and expressive wines have been obtained.

VINEYARD CHARACTERISTICS

The vineyards from which the white grapes used to produce our Viñas del Vero Blanco Selección de Varietales were planted between 1988 and 2000. They have an altitude between 350 and 450 metres above sea level and a north-south orientation. The soils are Miocene loam, sandy loam and with an abundance of stones.

WINEMAKING

A selection of the most representative varieties of our land are harvested in the first half of the harvest period, always looking for the optimum point of maturity to contribute their maximum potential in the final blend of this wine. The grapes are always harvested at night to preserve the maximum possible freshness in the aromatic range. The process in the winery begins with a light crushing, followed by a cold maceration of the must with its own skins. Subsequently, we drain the free-run juice by gravity, which ferments separately for seven days at a temperature always below 16°C. In November we make the coupage and stabilise the resulting wine by refrigeration so that it can be bottled.

WINEMAKER'S NOTE

In the visual phase, it is bright, luminous and attractive due to its greenish layer, the result of its youth. It offers a wide range of aromas: fruity, floral and herbaceous, all in great harmony, inviting us to taste it immediately. With a smooth attack and a clean and elegant palate, it is a balanced, coherent, easy to drink and particularly tasty wine, which makes it very versatile when it comes to choosing the moment to enjoy it.

SERVICE

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.

— FAMILIA —

**GONZÁLEZ
BYASS**

VINOS Y SPIRITS · 1835

