

VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO CHARDONNAY

Vintage: 2023
Designation of Origin: Somontano
Varieties: 100% Chardonnay
Harvest Date: Third week of August
Aging: None
Alcohol: 13.5% vol.
pH: 3.36
Total Acidity: 5.58 g/l (tartaric)
Residual Sugar: 4.7 g/l
CONTAINS SULPHITES



HARVEST

The agricultural year has been marked by high temperatures, with the average for this campaign being 16.5°C, and heatwaves. The lowest temperature was recorded on January 30th (-6.8°C) and the highest on July 18th (41.5°C). There were no spring frosts. Rainfall was 415 mm, which is 20% less than the average recorded in Somontano. Harvest began on August 17th with the Chardonnay and Sauvignon Blanc varieties and ended on September 28th in Secastilla, our northernmost vineyard. As a result, there has been exceptional health in all varieties, resulting in concentrated, flavorful, and expressive wines.

VINEYARD CHARACTERISTICS

The vineyards used to produce our Viñas del Vero Chardonnay are located on hills at 400 meters above sea level with a north-south orientation. The soils are loamy, with white gypsum, shallow, and low fertility, requiring the vines to seek nutrients in depth. The high illumination received by leaves and clusters is due to the high albedo of the white lands. The different clones used grow rapidly, with large leaf surfaces supported by modern trellises to intercept sunlight abundantly while shading the clusters to protect their delicate aromas.

PRODUCTION

The Chardonnay harvest began in the early hours of the 17th at its optimum ripeness. The clusters were in impeccable health, allowing us to cold macerate the must with their skins for a few hours to enrich it in flavor and aromas. Subsequently, we drained the maceration tank and fermented the free-run juice separately to produce the wine we can now enjoy. After filtration, the wine was bottled in early November.

WINEMAKER'S COMMENTS

We observed a medium-intensity yellow color, with plenty of brightness and greenish iridescence, reflecting our careful production process. On the nose, it shows clean and intense aromas of ripe tropical fruits: pineapple, banana, mango, and guava, as well as citrus peel, especially lemon. The entry on the palate is very pleasant and expressive. It is a flavorful, dense, structured, round, enveloping, and long wine, reflecting the rootedness of the Chardonnay in our land and the result of its long history.

SERVICE

It should be served at a temperature between 8 and 10°C with all kinds of starters, salads, soups, quiches, and fish.

Previous vintage awards:

- Gold Bacchus at the 2021 Bacchus Awards.
- 91 points in the Peñín Guide 2022.
- Gold Medal at the "Chardonnay du Monde 2021".

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