

## VIÑAS DEL VERO CHARDONNAY FERMENTADO EN BARRICA

Vintage: 2022  
Denomination of origin: Somontano.  
Vineyard source: Lantarrón and Pueyed.  
Composition: 100% Chardonnay.  
Harvest date: Second week of September.  
Ageing: 6 months ageing on its lees.  
Alcohol: 13,5% vol.  
Ph: 3,40.  
Total acidity: 6,25 gr/l (tartaric).  
Residual sugar: 2 g/l.  
CONTAINS SULPHITES

### VINTAGE

The 2022 agricultural year in Somontano was marked by high temperatures and consecutive heatwaves, leading to higher than normal temperatures early on. The end of spring was particularly noteworthy, with the month of May recording the highest average historical temperature, making it the hottest May on record. Rainfall was at 412 mm compared to the Somontano average of 513 mm, indicating a 20 percent decrease.

### VINEYARD

Viñas del Vero has Chardonnay vineyards in several locations in Somontano, the idea being to seek different expressions of the variety according to the plot's altitude, orientation and soil type.

To make this wine, we look for vines that are at their optimum ripeness that year, so this year we selected Lantarrón and Pueyed, two exceptional 'pagos' (vineyards) that are each very different from the other, on account of their soil and also because of the way the vines are tended.

### WINEMAKING

The wine was made from 100% Chardonnay grapes from these two selected 'pagos', which were harvested six days apart. The resulting musts were very concentrated and were fermented in 228-litre Burgundy type barrels toasted to five different levels so as to obtain the elegance and complexity that are typical of this style of wine. Following fermentation, the wine rested on its lees for six months, in barrel. During this time meticulous bâtonnage was carried out, giving the wine a beautifully smooth texture. After that, the wine was filtered and bottled.

### WINEMAKER'S NOTES

With a yellow color and greenish reflections, it offers citrus and ripe tropical fruit aromas, presenting a pleasing bouquet balanced with the toasted notes of the new wood. On the palate, it is smooth and silky, with a very flavorful, long, intense progression, and an interesting acidity typical of our northern latitude.

### SERVING SUGGESTIONS

It should be served at a temperature between 7 and 9°C, ideal to pair with smoked dishes, fatty fish, light meats, and cheeses with character.

