

# VIÑAS DEL VERO

SOMONTANO  
DENOMINACIÓN DE ORIGEN

## VIÑAS DEL VERO CLARIÓN

**Harvest;** 2020

**Denomination of Origin:** Somontano.

**Vineyards:** Selection of the best white grape vineyards.

**Varieties:** Selection of the best white grape vineyards.

**Harvest:** Date Septiembre.

**Ageing:** No.

**Alcohol:** 13,5% vol.

**Ph:** 3,28.

**Total Acidity** 5,57 g/l (tartárico).

**Residual Sugars:** 2,3g/l.

**CONTAINS SULPHITES**

### VINTAGE

The 2020 agricultural year was very rainy in Somontano, with a rainfall of 700 mm compared to the average of 513 mm recorded over the last 75 years, which is a considerable increase. However, after a particularly rainy spring, the average temperatures during the summer were similar to the averages recorded in recent years, allowing for a slow, optimal and gradual ripening of the fruit. The harvest began on 18 August with the Chardonnay variety and ended on 6 October with the Garnacha from the northernmost part of Somontano, the Secastilla valley. We can say that the 2020 harvest was staggered, and was carried out in accordance with the ripening of the different varieties grown in the different Viñas del Vero vineyards, with very favourable weather conditions and a total absence of rainfall during the harvest.

### VINEYARD CHARACTERISTICS

Viñas del Vero Clarión is made from a selection of the best white grapes from our best vineyards, which our oenologists select each year before the harvest.

### WINEMAKING

For the production of Viñas del Vero Clarión we leave small parts of different vineyards to mature for a longer period of time, in order to obtain a greater concentration in the pulp of the grapes. Once in the winery we carry out vinifications in very limited quantities of musts from each of the varieties. Once the alcoholic fermentation was finished, we carried out meticulous rackings, allowing the wines to be cleaned by decanting in a completely natural way. In March 2021, the wines were at an optimum moment of expressiveness, and we selected the best ones to make the final blend. Subsequently, Viñas del Vero Clarión 2020 was bottled on August 18, 2021, at which point the ageing process in the bottle began.

### WINEMAKER'S NOTES

One of the most unique characteristics of Viñas del Vero Clarión is the longevity of its greenish-yellow hue. Its aromatic palette is broad, open and complex; a symphony of floral, fruity and even spicy aromas perfectly orchestrated that make it naturally elegant. The attack on the palate is smooth, followed by an explosion of flavour, full-bodied and dense, yet silky and long. Undoubtedly, this is an exquisite wine with a surprising evolution, not only in the bottle, but also in our glass.

### SERVICE

The optimum serving temperature is between 9 and 11° C. It combines perfectly with aperitifs, elaborate salads, fish, rice dishes, foie gras and goat's cheese.

### Acknowledgements previous vintage:

- Gold Medal at the CINVE 2021 International Competition.
- 93 points in JamesSuckling.com
- 92 points in Guía Peñín 2022.



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