

VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO CRIANZA

Vintage: 2020

Denomination of Origin: Somontano.

Vineyards: Bafaluy, Lachías, Borraz and Riverola. Varieties: Cabernet Sauvignon and Tempranillo

Harvest Date : First and third week of September

Aging: 8 months in barrel.

Alcohol: 14% vol.

Ph: 3,51

Total acidity: 5,2 g / l (tartaric).

Residual sugar: 2 g / 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

The different vineyards from which we obtain the grapes to produce this wine were planted between 1987 and 1989 in a dryland area with sandy loam soils. The average altitude is 405 meters above sea level and are oriented from north to south for a better sun exposure.

WINEMAKING

The tempranillo vineyards were harvested during the third week of september, whilst the cabernet sauvignon grapes were picked a week later. In both cases the grapes were destemmed and crushed before being chilled and placed in vats. The must was then left to macerate on its skins for 48 hours before starting the fermentation process, which lasted 14 days. Once fermentation had finished wine was drawn off, with only the free-run juice being used to make the final coupage, which was barrel aged for eight months, after which it was filtered and bottled.

WINEMAKER'S NOTES

Viñas del Vero Crianza shows a bright appearance, with an intense garnet colour. On the nose offers expressive and strong aromas, ripe red fruit and elegant toasted that shows the noble character of an excellent aging. The sensations in the mouth starts with a gentle attack, followed by a kind explosion of flavour. The persistence is long and elegant, leaving a pleasant memory that extends over time.

SERVING

SUGGESTIONS

The proper service temperature is 15-17°C, being the perfect wine to accompany red meats.



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