

VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO GEWÜRZTRAMINER

Vintage: 2023.
Designation of Origin: Somontano.
Vineyards: El Enebro.
Varieties: 100% Gewürztraminer.
Harvest date: Third week of September.
Ageing: No.
Alcohol: 13% vol.
Ph: 3,40
Total acidity: 5.60 g/l (tartaric).
Residual sugar: 10.5 g/l.

CONTAINS SULPHITS

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 "El Enebro" vineyard was planted in 1990. The soil is loam and is located at an altitude of 400 metres above sea level, facing north. The soil and microclimate characteristics are suitable for the Gewürztraminer variety, which has found in Somontano the ideal habitat in Spain.

WINEMAKING

Our "El Enebro" vineyard is located just three minutes away from our winery, allowing us to transport the grapes quickly and begin working on the musts with the utmost care and diligence, avoiding the loss of aromas contained in the skins. After destemming, we cool the grapes to a temperature of 6°C and carry out a maceration of must and skins for seven hours. Then, we let the free-run juice drain, which partially ferments to produce our Viñas del Vero Gewürztraminer. The wine was bottled in the last week of November.

WINEMAKER'S NOTES

The result of its delicate harvesting and winemaking process, Viñas del Vero Gewürztraminer has greenish glints on a bright pale yellow background. Its aromatic palette is broad and intoxicating, with a range reminiscent of flower petals and exotic fruit. Its velvety attack and expressive aromas on the palate, as well as its unctuousness, make it truly unique.

SERVING

It should be served at a temperature between 6 and 8°C with all kinds of appetizers, foie, smoked, spicy food, exotic dishes and fatty cheeses. Also ideal as a welcome drink.

AWARDS

- 91 points in Guía Peñín 2022.
- 91 points James Suckling 2020 vintage.
- Gold Medal at the Cinve Awards 2020.
- Gold Medal in Mundus Vini vintage 2020.
- Gold Medal at Sakura Women's Wine Awards vintage 2022.
- Great Gold at Vinespaña vintage 2022.



— FAMILIA —

**GONZÁLEZ
BYASS**

VINOS Y SPIRITS · 1835

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