

VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO GRAN VOS RESERVA



Vintage: 2017

Denomination of origin: Somontano.

Vineyards: La Torrecilla, Almunieta, San Marcos and Lazadiella.

Varieties: Selection of the harvest's best red grapes.

Harvest date: Beginning on 16th August until the 2nd of October.

Ageing: 15 months in French Allier barrels.

Alcohol: 14% vol.

Ph: 3,59.

Total acidity: 4,68 gr/l (tartaric).

Residual sugar: 32,7g/l.

CONTAINS SULPHITES

VINTAGE

The 2017 growing year could be described as unusual, albeit with rainfall within the average for Somontano. The rain did however fall outside the vines' vegetative growth period, there were substantial frosts during the spring and temperatures were high throughout the summer. The harvest began on 16th August with the Chardonnay grapes, followed gradually by the other varieties and ending on 2nd October, after 47 days of harvesting. Whilst the volume of grapes picked was lower than in other years, they were extremely healthy and free of fungal diseases. Wines made from the 2017 vintage are generally structured and full flavoured with an interesting concentration of aromas

VINEYARD

The plots where we grow the grapes used to make Viñas del Vero Gran Vos Reserva were planted at the end of the 1990's. Lying at just over 400 metres above sea level, they face east-west. The soil is calcic gypsum, not saline, with a sandy loam texture and no stones.

WINEMAKING

Gran Vos is made by selecting the best of the Winery's own vineyards, which are cultivated using special methods designed to produce the best possible grapes. The grapes are hand-harvested, with only the bunches that have reached the same degree of ripeness being selected. They are collected in small boxes so as to keep them intact, then once in the winery are de-stemmed, chilled and left to macerate on their skins for three days, after which they are allowed to ferment slowly and gently to extract the maximum potential possible. After the wine has been drawn from the tanks and racked several times in pursuit of its natural clarity it is transferred to barrels. Each variety requires its own time to develop so all are kept separate and the final blend is created by making selections from the different groups of barrels.

WINEMAKER'S NOTES

Its closed layer and its shiny appearance in the visual phase are the prelude to a great wine. On the nose it offers an attractive aromatic palette endowed with a great amount of nuances, synonymous of complexity and elegance, inviting you to discover its harmonious mouth. It is tasty, meaty, thick and long. Without doubt, it is a full and pleasant wine.

SERVING SUGGESTIONS

Serve at between 16 and 18°C with carpaccios, red meat, stews, game, medium-matured cheese and bitter chocolate desserts.

AWARDS: - Gold & Best of Show Somontano MUNDUS VINI, Spring 2021 - 90 Robert Parker, April 2020, Gold Medal at Best of Spain Netherlands

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