



VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

Lucés

VIÑAS DEL VERO LUCÉS

Chardonnay · Macabeo · Sauvignon Blanc 2023

Vintage: 2023

Denomination of Origin: D.O. Somontano.

Vineyards: Salas Bajas & Barbastro.

Varieties: Chardonnay, Macabeo & Sauvignon Blanc.

Ageing: No

Alcohol: 13% vol.

pH: 3,30.

Total acidity: 5,51 g/l (tartaric).

Residual sugar: 3,50 g/l.

CONTAINS SULPHITES

HARVEST: The growing year in Somontano was marked by high temperatures and consecutive heatwaves that delivered high temperatures. At the end of spring, May was significant in that the highest average temperature ever for the month was recorded, making it the hottest May since records began. 412mm of rain fell, compared with the average 513mm recorded for Somontano – making this year's rainfall 20% less than average.

VINEYARD: The vineyards from which the varieties for Viñas del Vero Lucés Macabeo, Chardonnay & Sauvignon Blanc are harvested, were planted between 1988 and 2000. They have an altitude of between 350 and 450 m above white sea level and North-South orientation. The soils are Miocene, franksandy and very stony.

WINEMAKING: Our first Chardonnay grapes became fully ripe in the last week of August, so we harvested them over several early mornings that week. We had to wait until the first week of September to pick the Sauvignon Blanc and until the last few days of the month for the Macabeo grapes to be at their best for picking - this is a variety which is slow to develop to its optimum quality. After lightly crushing the grapes we took advantage of the fact the bunches were in great health and let the juice of all three varieties macerate briefly with the skins until just before pressing. Next we left the must to clarify naturally for 24 hours then to ferment for 7 days, with the temperature never going above 16°C.

WINEMAKER'S NOTES: The excellent health of the grapes at harvest coupled with the care taken in making the three wines that comprise this blend have produced a wine that is very brightly coloured, with subtle hues suggestive of its freshness. Intense on the nose it is certainly complex, displaying a combination of fruity, floral and herbaceous aromas. Highly appealing on the palate, it is easy to drink yet brimming with flavour too.

SERVING SUGGESTIONS Should be served between 7°C and 9°C with all types of aperitives, starters, salads, seafood, fish and light dishes.

FAMILIA
**GONZÁLEZ
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VINOS Y ESPÍRITUOS 1825

