



VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

Lucas

VIÑAS DEL VERO LUCAS

Syrah · Tempranillo · Cabernet Sauvignon 2022

Vintage: 2022.

Denomination of Origin: D.O. Somontano.

Vineyards: Salas Bajas & Pozán de Vero.

Varieties: Syrah, Tempranillo & Cabernet Sauvignon.

Ageing: 4 months in American oak barrels.

Alcohol: 13,5% vol.

ph: 3,53.

Total acidity: 4,8 g/l (tartaric).

Residual Sugar: 2,7 g/l.

CONTAINS SULPHITES

VINTAGE

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 we harvest the grapes to make this wine are near the river Vero and were planted between 1992 and 2001. They lie at altitudes of between 375 and 525 metres above sea level, a range that reflects the lie of the mountains of Somontano. The soil is loam and sandy loam and the vineyards face North-South.

WINEMAKING

The three varieties that make up this wine were harvested at different moments, beginning with the Syrah grapes the moving on to the Tempranillo and finishing with the Cabernet Sauvignon. In all three instances the first step in making the wines was to macerate the must with its skins, at low temperatures, prior to fermentation, which took place over eleven days at a maximum temperature of 25°C. After the wines were drawn off the tanks they were racked three times, then the final blend was created and the wine transferred to American oak barrels to rest for four months before being filtered and bottled.

WINEMAKER'S NOTES

The three varieties that comprise this wine are a perfect combination, with each contributing a range of aromas and flavours to create a complex blend. The wine displays interesting hues of red and violet that are in balance with one another. Its aroma is expressive, bringing to mind red and black fruits complemented by the bouquet created by the barrel's gentle toasting. The wine is full on the palate, pleasant and flavoursome, with no edges.

SERVING SUGGESTIONS

This is a wine that offers a great range of possibilities. It can be enjoyed on its own or with all sorts of appetisers, meat, light dishes and fish and should always be served at between 14 and 16°C.

González Byass
Desde 1835
Familia de Vino

