

VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO PINOT NOIR

Vintage: 2023
Denomination of Origin: Somontano
Varieties: 100% Pinot Noir
Date of harvest: 23rd August
Ageing: No
Alcohol: 12,5% vol.
Ph: 3,23.
Total acidity: 5,52 gr/l
Residual sugar: 3,10 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

VINEYARDS

Viñas del Vero's Pinot Noir vineyards are planted facing north-east, ensuring the delicate grapes are well protected from the midday sun. The soil is formed of colluvial deposits from the quaternary period accumulated on terraces and glacis. As poor loam on a 25% gradient, it provides excellent

drainage. The vegetable material comes from the Côte d'Or. The vines are pruned in the typical Burgundian single Guyot shape.

WINEMAKING

This year Pinot Noir reached its optimum maturity point on August 23rd. Due to the delicacy of this variety, we made the early morning harvest, in small lots, to be able to work in a winery in a staggered way. Thus we gradually obtained the musts, which were left to macerate for 15 minutes to obtain the low intensity of color sought in this rosé. The fermentation was carried out only with flower must and at low temperatures. After three rackings and subsequent stabilization, the wine was bottled on 12th December.

WINEMAKER'S COMMENTS

The wine is pale pink, clear and bright, which is indicative of the great care taken in making it. On the nose it displays a symphony of fine, elegant, delicate and very clean aromas. Smooth and silky on the palate it is slightly sweet, full and rounded with a very pleasant, distinctive aftertaste that invites the drinker to repeat the tasting experience.

SERVING SUGGESTIONS

Should be served between 6-8°C alone or with all types of appetizers, salads, carpaccios, sushi, sashimi, mushrooms and rice.



González Byass
Desde 1835
Familia de Vino

