

# VIÑAS DEL VERO

SOMONTANO  
DENOMINACIÓN DE ORIGEN

## VIÑAS DEL VERO ROSADO · SELECCIÓN DE VARIETALES



**Vintage:** 2023

**Designation of Origin:** Somontano.

**Vineyards:** Salas Bajas, Barbastro and Pozán de Vero.

**Varieties:** Selection of traditional varieties of our land.

**Ageing:** No.

**Alcohol:** 13 % vol.

**Ph:** 3,15

**Total acidity:** 5,60g/l (tartaric).

**Residual sugar:** 4.5 g/l.

**CONTAINS SULPHITES**

### 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 varieties, with which concentrated, tasty and expressive wines have been obtained.

### VINEYARD CHARACTERISTICS

The vineyards from which the red grapes for this wine are obtained were planted between 1988 and 2000. They are located in areas close to the winery and their altitude is between 350 and 450 metres above sea level. The plantation has a north-south orientation. The soils are Miocene loam, sandy loam and profusely stony.

### WINEMAKING

To produce our Viñas del Vero Rosé we always harvest at night, in order to maintain the highest possible concentration of aromas. Each of the varieties and each of the vineyards is harvested at its optimum point of ripeness, so the harvest lasts from the first to the third week of September. All these vineyards are located close to the winery, so that the grapes arrive quickly at the hopper. Once there, the grapes are crushed, refrigerated and introduced into the maceration vat, where they remain for the time necessary for the must to acquire the desired amount of colour. Afterwards, the vat is drained to obtain the free-run juice, which is then transferred to another vat where it ferments at a controlled temperature of 16°C. After several rackings, the final blend is decided, which is filtered before bottling.

### WINEMAKER'S NOTE

In the visual phase it shows a bright strawberry colour, with bluish glints, very attractive. On the nose it offers sweet aromas that take us back to sweet shops. In the mouth it has an intense, pleasant and concentrated flavour. It is a fresh, clean and long wine that leaves a pleasant aftertaste, reflecting the characteristics of our land.

### SERVICE

It should be served at a temperature between 7 and 9°C to enjoy it on its own, or for "tapas" with all kinds of appetizers and to enjoy with rice dishes, pasta, salads, spicy dishes and grilled meats.

— FAMILIA —

**GONZÁLEZ  
BYASS**

VINOS Y SPIRITS · 1835

