

VIÑAS DEL VERO SAUVIGNON BLANC



Vintage: 2023
Designation of Origin: Somontano.
Varieties: 100% Sauvignon Blanc.
Harvest Date: Third week of August.
Aging: No.
Alcohol: 12.5% vol.
pH: 3.30
Total Acidity: 6.50 g/l (tartaric).
Residual Sugar: 2 g/l.

CONTAINS SULPHITES

HARVEST

The agricultural year has been characterized by high temperatures, with an average of 16.5 °C for this campaign, as well as heatwaves. The lowest temperature was recorded on January 30 (-6.8°C), and the highest on July 18 (41.5°C). There were no spring frosts. The rainfall was 415 mm, which is 20% less than the average in Somontano. Harvest began on August 17 with Chardonnay and Sauvignon Blanc varieties and concluded on September 28 in Secastilla, our northernmost vineyard. As a result, there has been exceptional health in all varieties, producing concentrated, flavorful, and expressive wines.

VINEYARD CHARACTERISTICS

The vineyards used to craft our Viñas del Vero Sauvignon Blanc are located on hills between 400 and 550 meters above sea level with an east-west orientation. The soils are loamy, deep, and of medium fertility, providing optimal conditions for the vines to thrive. The vines exhibit a significant leaf surface, supported by a vertical trellis system to enhance the interception of sunlight while shading the clusters to preserve the freshest aromas.

ELABORATION

The Sauvignon Blanc harvest began in the early hours of August 17, at its optimal ripeness. The sanitary condition of the clusters was impeccable, allowing us to cold macerate the must with the skins for several hours to enhance its flavor and aromas. Subsequently, we drained the maceration tank and fermented the free-run must separately to create the wine we can now enjoy. After filtration, the wine was bottled at the end of December.

WINEMAKER'S COMMENTS

We observe a low-intensity yellow color, with a lot of brightness and greenish iridescence, reflecting our careful winemaking process. On the nose, it presents characteristic aromas of the variety, green vegetables complemented with passion fruit. On the palate, it is very fresh and lively, simultaneously long and flavorful, inviting us to think of the cool climate of our land and our mountains, the Pyrenees.

SERVICE

It should be served at a temperature between 6 and 8°C with all kinds of cold starters, smoked dishes, carpaccios, and seafood.

