

# VIÑAS DEL VERO

SOMONTANO  
DENOMINACIÓN DE ORIGEN

## VIÑAS DEL VERO ROBLE



**Vintage:** 2022

**Designation of Origin:** Somontano.

**Vineyards:** Pueyed and Herminio in the vicinity of the river Vero.

**Varieties:** Selection of varieties, mainly Cabernet Sauvignon and Merlot.

**Harvest date:** August and September. **Ageing:** 4 months in American oak barrels.

**Alcohol:** 13,5% vol.

**pH:** 3,50

**Total acidity:** 4,90 g/l (tartaric)

**Residual sugar:** 2,7g/l.

CONTAINS SULPHITES

### HARVEST

The agricultural year in Somontano has been marked by high temperatures and consecutive heat waves. High temperatures were recorded very early, at the end of spring, the month of May recorded the highest historical average temperature, being the hottest month of May since records have been kept. Rainfall was (412 mm) compared to the average (513 mm) recorded in Somontano, which is 20 percent less.

### VINEYARD'S CHARACTERISTICS

The vineyards from which the grapes for the elaboration of this wine are obtained are located near the Vero river and were planted between 1992 and 2001. Their altitude above sea level is between 375 and 525 metres, a range that is due to the special orography of the Somontano. The soils are loam and clay-loam and they are oriented north-south.

### WINEMAKING

Each of the varieties was harvested at optimum maturity to obtain the best expression of each one. After destemming and crushing, the grapes were refrigerated at a temperature of 7°C and left to macerate for three days before alcoholic fermentation began. Once the alcoholic fermentation was finished, after devatting, each of the wines was racked three times before blending. The resulting wine was then placed in American oak barrels to be aged for four months. Finally, the wine was filtered and bottled in April 2023.

### WINEMAKER'S COMMENTS

In the visual phase it shows an attractive violet rim on a medium layer. The nose offers a very clean expression of the aromas that emanate quickly from the glass, among which ripe black fruits and toasted nuts stand out. On the palate the attack is smooth, followed by a pleasant and rounded passage, releasing a very pleasant and persistent flavour over time. It is a very versatile wine that can be enjoyed at any time and on any occasion.

### SERVICE

It is a wine that can be enjoyed on its own or with all kinds of starters, light dishes, fish and meat, always served at a temperature between 13 and 15°C.

- Recognised as one of the best wines in Spain in the "Los Supervinos 2017" Guide.

- Elle magazine highlights it in its June issue as one of the best wines in its price range.

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