

VIÑAS DEL VERO



SOMANTANO
DENOMINACIÓN DE ORIGEN



VIÑAS DEL VERO CABERNET SAUVIGNON COLECCIÓN



Vintage: 2013.
Denomination of origin: Somontano.
Vineyard source: "Los Sasos".
Harvest date: 100% Cabernet Sauvignon.
Composition: Mid-October.
Ageing: 10 months in French Allier barrels.
Alcohol: 14% vol.
Ph: 3,48.
Total acidity: 5,38 gr/l (tartaric).
Residual sugar: 2,7 g/l.

CONTAINS SULPHITES

VINTAGE

The 2013 harvest will be remembered as the latest in the history of Viñas del Vero. The first variety to be picked was Pinot Noir, starting on 2nd September, followed by Chardonnay. We began picking the other varieties in the week of 10th September and from then on the harvest was completed slowly and in stages, finishing on 29th October with the last Garnacha and Parraleta in our Secastilla valley vineyards. This harvest was one of the latest ever to start and one of the longest too, lasting two months. The grapes were late starting to ripen and did so slowly, due to both the temperature and the number of bunches. The process resulted in ideal phenolic maturing of the grapes in parallel with the development of the sugar levels, so as a result the 2013 wines offer a wealth of aromas as well as lovely, stable colours. This 2013 harvest is of high quality and the wines are open, expressive, fresh and aromatic, of modest alcohol levels and easy to drink. It is interesting to note that the analytic parameters point to the wines being suitable for laying down.

VINEYARD

"El Ariño" de Salas Bajas was planted between 1988 and 1989. It lies at 500 m above sea level and faces northeast-southeast. The soil is sandy loam, the perfect texture to provide good drainage, which means it is well aerated and the roots of the vines penetrate it well.

WINEMAKING

The grapes from Pago Los Sasos, which lies along the banks of the Vero river, were at their optimum point of ripeness for making this single variety wine in mid-October. Harvesting was done by hand in the early hours of the morning. As soon as the bunches arrived at the winery they were destemmed and chilled down to 8°C in the maceration tank. After two days fermentation began and the temperature was allowed to rise to 24°C. Next, the tank was emptied and the free run juice drawn off, racked three times then clarified simply by natural decantation. It was then transferred to French oak barrels for ten months, after which it was bottled and stored in the winery's ageing rooms.

WINEMAKER'S NOTES

Deep picota cherry colour. Intense, highly expressive aromas that are a complex blend of dense forest, eucalyptus, aromatic ground herbs, liquorice and oriental spices with well integrated touches of toast. On the palate it is full-bodied, meaty, well-structured and full of flavour, whilst the integrity of the Cabernet Sauvignon grape comes through on the finish.

SERVING SUGGESTIONS

Serve at between 16°C and 18°C with carpaccios, cheese, stone grilled red meat and large and small game.



González Byass
Desde 1835
Familia de Vino