

SOMMOS

COLECCIÓN GARNACHA BLANCA



D.O.P. SOMONTANO

VARIETY: White Grenache.

ABOUT THE VINEYARD:

A vineyard planted in 2011 on the southern slope of Morrón de Güel at an altitude of 850 metres and with an average slope of 15%. These characteristics allow the grapes to ripen slowly, reaching their full potential in early October.

ABOUT THE SOIL:

Deep, stony soils, with plenty of reddish-brown conglomerates and fossiliferous clays.

WINEMAKING:

After mechanised night harvesting, the must is fermented in cement tanks at temperatures of 16-18°C. It is aged for eight months on its lees in second-year French oak barrels.

TASTING NOTES

Originality and personality from the heights of Somontano.

COLOUR: Pale yellow with transparent edges.

NOSE: Initial mineral notes giving way to white fruit aromas, finishing with a background of pastries and toast.

MOUTH: The wine is pleasantly balanced between structure, the bitterness of ageing on its lees and a sharp acidity making it long and fresh.

PAIRING: Rice dishes, oily fish and creamy cheeses.

IDEALLY SERVED AT A TEMPERATURE: 8-10°C.



PACKAGING AND LOGISTIC:

Bottle: Burgundy.

Bottle EAN: 8437020875141.

- Bottle weight: 1,410 kg.
- Closure type: Natural 1^a.

Box EAN (6 bottles): 18437020875148.

- Box measure: 27 x 18 x 30 cm.
- Box weight: 8,6 kg.
- Boxes x Pallet: 95 cajas (19 x 5).
- Bottles x Pallet: 570 botellas.
- European pallet: 80 x 120 x 160 cm.

ANALYSIS

Alcohol: 13%

Volatile acidity g/l: 0,14

Residual sugar g/l: 0,54

Relative density: 0,9930

PH: 3,14

