

SOMMOS

COLECCIÓN SAUVIGNON BLANC



D.O.SOMMONTANO

VARIETY: Sauvignon Blanc.

ABOUT THE VINEYARD

Dry-farmed trellises trained using the unilateral cordon de royat method planted at 3 x 0.8 metres (3,700 vines/hectare). Vegetation arranged on a two-wired canopy at 1.3 metres high. Meticulous manual pruning and leaf removal during May and June. Slope oriented north-south for maximised exposure to sunlight.

SOIL

Deep, well-drained rocky soils on a steep incline (15%). Loamy soil with high-quality alluvial clay deposits and moderate organic content. The abundance of pebbles and gravel additionally cushions the soil and prevents decreases in humidity due to daytime evaporation, keeping the wine fresh and endowing it with naturally balanced acidity. Altitude: 1,000 metres above sea level.

THE WINEMAKING PROCESS

Productions of less than 5,000 kg/ha, harvested during the second half of September.

TASTING NOTE

A fresh, modern, New World wine.

COLOUR: Pale lemon with greenish hues. Very brilliant.

AROMA: Tropical fruit aromas such as mango and guava, herbal notes, tomato leaf and a slight reduction suggesting mineral tones at the finish.

TASTE: A powerful start gives way to a lush, full-bodied wine with distinctive tension and acidity.

PAIRING FOOD: Ceviches, barbecued fish and grilled vegetables..

IDEALLY SERVED AT A TEMPERATURE: 10°C - 12°C.



PACKAGING Y LOGISTIC:

Bottle: Borgoña Celeste

EAN Bottle: 8437020875097

- Bottle Weight: 1,410 kg
- Closure type: Natural 1°

EAN Box (6 bottles): 18437020875094

- Box Measure: 27 x 18 x 30 cm
- Boxes Weight: 8,6 kg
- Boxes x Pallet: 95 boxes (19 x 5)
- Bottles x Pallet: 570 botellas
- Pallet: 80 x 120 x 160 cm

ANALYSIS:

Alcohol: 13%

Volatile Acidity g/l: 0,33

Residual Sugar g/l: 0,90

Relative Density: 0,9930

PH: 3,34

