

glárima

DE SOMMOS



GLÁRIMA WHITE JOVEN

D.O. SOMONTANO



GRAPE VARIETIES

Gewürztraminer 80%, Chardonnay 20%.

VINEYARD CHARACTERISTICS

The estate is divided into individual vineyards. The grapes for this wine are come from the Finca Torresales vineyard.

Vines are trained on wires using a trellised system to a height of 1.8m, and are pruned to leave a single spur, this form of pruning is known as 'unilateral cordon de royat'. There are 4115 vines per ha. producing 1.5kg of fruit per plant.

VINTAGE

2nd week of August. Night harvest between midnight and 8 am.

WINEMAKING

The freshly picked grapes are gently pressed and then left the settle then fermented separately in a traditional way at a controlled temperature of 14°C in stainless steel tanks. Following the alcoholic fermentation the wines are blended together.

AGEING

Aged on lees for three months with a daily 'bâtonnage', or stirring.

TASTING NOTE

COLOUR

Pale yellow with green tinges.

AROMA

Exotic fruit and floral aromas typical of the grape varieties.

TASTE

Smooth yet vivacious and well balanced with a long finish.

ALC.: 13 % vol.

IDEALLY SERVED AT A TEMPERATURE OF 12° - 14° C.

PRESENTATION: Bordeaux Reserve Bottle.



BODEGA SOMMOS

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