

glárima

DE SOMMOS

GLÁRIMA ROSÉ JOVEN

D.O. SOMONTANO



GRAPE VARIETIES

Syrah 100%.

VINEYARD CHARACTERISTICS

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

Vines are trained on wires using a trellises to a height of 1.8m, and are pruned to leave a single spur, known as the 'cordon de royat' system. There are 4115 vines per ha. producing 1.0kg of fruit per plant.

VINTAGE

Starting from the 2nd week in September.
Harvesting at night between midnight and 8 am.

WINEMAKING

The grapes are cold macerations for 18 hours, once the desired colour is obtained the must is run off and fermented in a traditional way at 16°C in temperature controlled stainless steel tanks.

TASTING NOTE

COLOUR

Bright pink strawberry with violet and blue hues.

AROMA

Vibrant aromas of strawberry and raspberry flavoured sweets, with floral tones.

TASTE

On the palate the wine is fresh, full of ripe fruit flavour, well balanced with a long finish.

ALC.: 13 % vol.

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

PRESENTATION: Bordeaux Reserve Bottle.



BODEGA SOMMOS

Ctra. Nacional 240 • Km 155 • 22300 • Barbastro • HUESCA • T.: +34 974 269 900

www.bodegasommos.com • info@bodegasommos.com

