

glárima

DE SOMMOS



BARREL AGED WHITE

D.O. SOMONTANO

■ GRAPE VARIETIES

Gewürztraminer 80%, Chardonnay 20%.

■ VINEYARD CHARACTERISTICS

The estate is separated into individual vineyards. The grapes for this wine are from the Torresales and Montesa vineyards. Vines are trained on wires using a trellised system at a height of 1.8m, and are pruned to leave a single spur, known as the 'unilateral cordon de royat'. There are 4115 vines per ha. producing 1.3kg of fruit per plant.

■ VINTAGE

1st week of September 2014. Night harvest between 2.47am and 8.20am. Grapes are selected by hand in the winery.

■ WINEMAKING

Cold maceration for four hours. Following a gentle pressing the must is left to settle then it is fermented at 16°C in temperature controlled stainless steel tanks.

■ AGEING

Aged on its lees in French oak barrels for four months with a daily 'bâtonnage', or stirring.

TASTING NOTE

COLOUR

Pale yellow with green hues.

AROMA

Intense aromas of spices, minerals and oak as a result of being aged on its lees in French oak barrels with a fine grain.

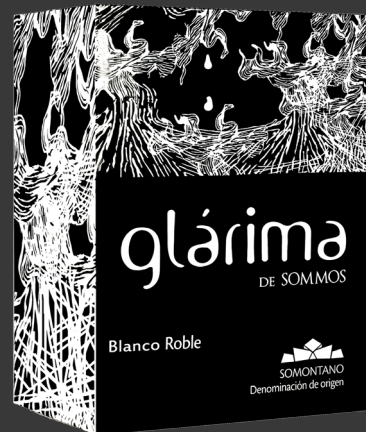
TASTE

Smooth and rich, yet vivacious, well balanced with a long, elegant finish.

ALC.: 13,5% vol.

IDEALLY SERVED AT A TEMPERATURE OF 12°C.

PRESENTATION: Bordeaux 'Seducción' Bottle.



SOMMOS
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