

# glárima

DE SOMMOS



BARREL AGED RED

D.O. SOMONTANO

#### ■ GRAPE VARIETIES

Merlot 40%, Cabernet Sauvignon 40%, Tempranillo 20%.

#### ■ VINEYARD CHARACTERISTICS

The estate is divided into separate vineyards. The grapes for this wine come from the Finca Torre-sales, Montesa and Monesma vineyards.

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 royat'. There are 4115 vines per ha. producing less 1.3kg of fruit per plant.

#### ■ VINTAGE

Starting during the first week of September.

#### ■ WINEMAKING

The three grape varieties are handled separately in a traditional way, fermenting at a temperature of 26°C. The alcoholic fermentation is followed by a week long maceration.

#### ■ AGEING

Aged in French oak barrels for 4 months.

## TASTING NOTE

#### COLOUR

Bright cherry colour with violet tones.

#### AROMA

Ripe red berry fruit aromas with a touch of spice from being aged in barrels.

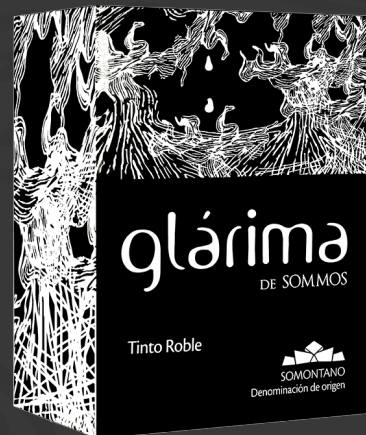
#### TASTE

Smooth, well balanced with red berry fruit flavours with a touch of vanilla and a long finish.

ALC.: 13,5% vol.

IDEALLY SERVED AT A TEMPERATURE OF 18°C.

PRESENTATION: Bordeaux 'Seducción' Bottle.



  
**SOMMOS**  
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BODEGA SOMMOS

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

[www.bodegasommos.com](http://www.bodegasommos.com) • [info@bodegasommos.com](mailto:info@bodegasommos.com)

