



# SOMMOS

## Collection Gewürztraminer

- **REGION:** D.O. SOMONTANO
- **GRAPE VARIETIES:** Gewürztraminer 100%
- **ALC.:** 13,5 % vol.
- **VINEYARD CHARACTERISTICS:** The estate is separated into individual vineyards. The grapes for this wine are 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, know as the 'unilateral cordon royat'.  
There are 4115 vines per ha. producing 1.6kg of fruit per plant.
- **VINTAGE:** 3rd week in August. Night harvest between between 12.00 am and 8.00am. Grapes are selected by hand in the winery.
- **WINEMAKING:** Following a cold maceration that lasts several hours the grapes are gently pressed. The must is then left to settle after which it is fermented at 14°C in temperature controlled stainless steel tanks.
- **AGEING:** Aged on its lees in new french oak barrels for four months with daily 'bâtonnage', or stirring.

### TASTING NOTE

#### COLOUR

Bright, clear yellow with light green and transparent hues.

#### AROMA

Wide range of aromas, particularly notable is the floral character, wild herbs and citrus and ripe exotic fruit aromas together with a touch of sweet spice from the oak barrels.

#### TASTE

Rich, smooth, perfumed, well balanced with a long, elegant, finish.

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

**PRESENTATION:** Renana Bottle



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