



# SOMMOS

## Collection Merlot

- **REGION:** D.O SOMONTANO
- **ALC:** 14 % vol.
- **GRAPE VARIETIES:** Merlot 100%
- **VINEYARD CHARACTERISTICS:** The estate is divided into individual vineyards. The grapes for this wine are grown in the Montesa vineyard. Vines are trained on wires using a trellised system at a height of 1.8m, and are pruned to leave a single spur, this form of pruning is known as 'cordon unilateral royat'. There are 4115 vines per ha. producing 0,5kg of fruit per plant.
- **VINTAGE:** Grapes are harvested during the second week in September. Night harvest between midnight and 8am. Grapes are selected by hand at the winery.
- **WINEMAKING:** Cold pre fermentation maceration for 48 hours. Traditional fermentation in temperature controlled 'tinajas' of 16,000L made of French oak at a temperature of less than 28°C. This is followed by a second maceration on lees for a further fifteen days. The malolactic fermentation takes place in new French oak barrels. When this is complete the best barrels are selected to be blended together.
- **AGEING:** Aged on its lees in carefully selected, new, French oak barrels for twelve months.

### TASTING NOTE

#### COLOUR

Intense cherry colour with ruby tones.

#### AROMA

Medium intense aromas of ripe red berry fruit, chocolate and minerals and spices.

#### TASTE

Smooth, well structured and perfectly balanced with rich flavours of red berry fruit, spices, and a long, lingering, finish.

**IDEALLY SERVED AT A TEMPERATURE OF 18°C - 20°C.**

**PRESENTATION:** Black Conical Bordeaux Bottle.



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)

