



# SOMMOS

## CRIANZA 2012

D.O. SOMONTANO

LIMITED EDITION: 15,000 numbered bottles.

ALC.: 13,5 % vol.

### GRAPE VARIETIES

Cabernet Sauvignon, Merlot, Syrah.

### VINEYARD CHARACTERISTICS

The grapes for this wine come from the Finca Montesa and Monesma vineyards. Vines are trained on wires using a trellised system to a height of 1.8 m, and are pruned to leave a single spur, system known as 'unilateral cordon royat'.

There are 4115 vines per ha. Producing around 2 kg of fruit per plant.

### VINTAGE

Starting 2nd - 3rd week of September.

### WINEMAKING

The three grapes varieties are handled separately in a traditional way, fermenting at a temperatura of 26°C, and macerating for 7 days. Once malolactic fermentación is done we mix the three varieties in french oak.

### AGEING

9 months in oak and later on bottle time.

## TASTING NOTE

### COLOUR

Intense ruby-red with purple trims.

### AROMA

Intense and complex mix of red & black fruits with spicy oak notes.

### TASTE

Smooth, rounded and long finish.

IDEALLY SERVED AT A TEMPERATURE OF 18°C.

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)

