

SOMMOS PREMIUM



- **REGION:** D.O SOMONTANO
- **ALC.:** 14 % vol.
- **GRAPE VARIETIES:** Tempranillo, merlot, syrah.
- **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 0,5 kg of fruit per plant.
- **VINTAGE:** Grapes are harvested after the second week in September. Grapes are selected by hand at the winery.
- **WINEMAKING:** Cold pre fermentation maceration for 3 days. Traditional fermentation in temperature controlled 'tinajas' of 16000L made of French oak at a temperature of less than 28°C. This is followed by 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, fine grain French oak barrels for fourteen months.



TASTING NOTE

COLUR

Bright, intense cherry colour.

AROMA

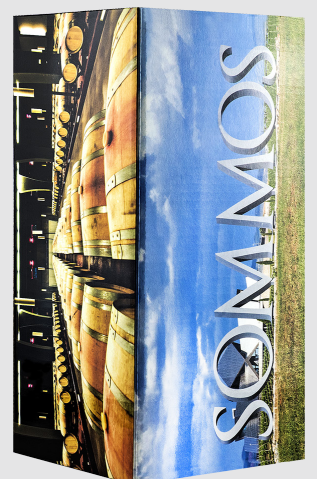
Strong aromas of fruit jam, minerals and oak.

TASTE

Full bodied, well structured, perfectly balanced with sweet tannins. Notable for its fruit and toasted oak flavours, elegance and complexity as well as a long, finish.

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

PRESENTATION: Bordeaux Bottle.



BODEGA SOMMOS

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