

# SOMMOS

ROBLE  
D.O.SOMONTANO



**VARIETIE:** Chardonnay.

#### ABOUT THE VINEYARD

The estate is separated into individual vineyards. The grapes for this wine are from the Torresalás vineyards. Vine are trained on vines using a trellised system at a height of 1,8m, and are pruned to leave a single spur, know as the "unilateral cordon royat". The are 4115 plants/Ha.

#### VINTAGE

Harvested the third week of August. Mechanized harvest at night.

#### THE WINEMAKING PROCESS

Cold maceration for four hours. Following a gentle pressing the must is left to settle then it is fermented at 16°C in T° controlled stainless steel tanks.

#### BARRELAGING

The wine was aged for three months in French oak barrels.

## TASTING NOTE

An elegant and delicate wine that shows the virtues of the Chardonnay grown in Somontano.

**COLOUR:** Pale yellow with green hues.

**AROMA:** Expressive, with tropical fruits such as pineapple, nuts.

**TASTE:** Glyceric, yet vivacious, fills the palate with fruity flavors.

**PAIRING FOOD:** White fish, shellfish, fresh cheeses and white meats.

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



#### PACKAGING Y LOGISTIC:

Bottle: Cónica oak

EAN Bottle: 8437015144078

- Bottle Weight: 1,310 kg
- Closure type: Advantec / Winch

EAN Box (6 bottles): 18437015144075

- Box Measure: 25,5 x 17 x 31 cm
- Box Weight: 8,1 kg
- Boxes x Pallet: 105 boxes (21 x 5)
- Bottles x Pallet: 630 bottles
- Pallet: 80 x 120 x 168 cm

#### ANALYSIS:

Alcohol: 13 %

Volatile Acidity g/l: 5,98

Residual Sugar g/l: 1,50

Relative Density: 0,9930

PH: 3,36

