SOMMOS
CRIANZA

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D.O. SOMONTANO

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LIMITED EDITION: 30.000 numbered bottles.

ALC.: 14,5% vol.

GRAPE VARIETIES

Cabernet Sauvignon, Syrah and Merlot.

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, sytem 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

6 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.

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