

# glárima

DE SOMMOS

## D.O.SOMONTANO



**VARIETIES:** Chardonnay, Gewürztraminer.

### ABOUT THE VINEYARD

The estate is separated into individual vineyards. The grapes for this wine are from the Torresalas vineyards. Vine are trained on wines 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 in August. Mechanized harvest at night.

### THE WINEMAKING PROCESS

The freshly picked grapes are gently pressed and then left the settle then fermented separately in a traditional way at a controlled T° of 14°-16°C. Following the alcoholic fermentation the wines are blended together.

### BARRELAGING

Aged on lees for three months with a daily "bâtonnage", or stirring.

## TASTING NOTE

GLÁRIMA is a wine to enjoy the simple pleasures of life.

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

**AROMA:** Exotic fruits such as pineapple and passion fruit and orange blossom.

**TASTE:** Complex, with a vibrant and fresh acidity.

**PAIRING FOOD:** Appetizer, salads, pasta and rice.

**IDEALLY SERVED AT A TEMPERATURE:** 10°C - 11°C.



### PACKAGING Y LOGISTIC:

Bottle: Óptima recta canela

EAN Bottle: 8437015144047

- Height bottle: 1.150 kg
- Type of closure: Advantec / Winch

EAN Box (6 bottles): 18437015144044

- Box Measure: 23,5 x 16 x 31 cm
- Boxes Weight: 7,1 kg
- Boxes x Pallet: 125 boxes
- Bottles x Pallet: 750 bottles
- Pallet: 80 x 120 x 168 cm

### ANALYSIS:

Alcohol: 13 %  
Volatile Acidity g/l: 5,21  
Residual Sugar g/l: 2,89  
Relative Density: 0,9910  
PH: 3,51

