

# SOMMOS

ROBLE  
D.O.P. SOMONTANO



**VARIETIES:** Merlot, Cabernet Sauvignon.

#### ABOUT THE VINEYARD

The grapes for this wine come from the Finca Torresalas vineyards. Vines are trained 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".

#### VINTAGE

Second week of September and first week of October. Vintage mechanized at night.

#### THE WINEMAKING PROCESS

The two grapes varieties are handled separately in a traditional way. Gravity flow winemaking. The malolatic fermentation is done in cement tanks.

#### BARRELAGING

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

## TASTING NOTE

**Modern and versatil wine. Perfect for bringing to a BBQ.**

**COLOUR:** Bright cherry colour with violet tones.

**AROMA:** Mix of red and black fruits with light roasted notes.

**TASTE:** Smooth and well balanced with a long finish.

**PAIRING FOOD:** Poultry, stews, red meat, cheeses and sausages.

**IDEALLY SERVED AT A TEMPERATURE:** 16 - 18°C.



#### PACKAGING AND LOGISTIC:

Bottle: Cónica negra

EAN Bottle: 8437015144061

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

EAN Box (6 bottles): 18437015144068

- Box Measure: 25,5 x 17 x 31 cm
- Box Weight: 8,2 kg
- Boxes x Pallet: 105 boxes (21 x 5)
- Bottles x Pallet: 630 bottles
- Pallet: 80 x 120 x 168 cm

#### ANALYSIS:

Alcohol: 13,5 %  
Volatile Acidity g/l: 5,50  
Residual Sugar g/l: 1  
Relative Density: 0,9920  
PH: 3,60

