

# SOMMOS

## COLECCIÓN TEMPRANILLO



### D.O.P. SOMONTANO

VARIETY: Tempranillo.

#### ABOUT THE VINEYARD

Rows of trellis-trained vines stretch from east to west at our vineyards' highest reaches, around 400 metres above sea level. Their orientation is an essential part of protecting the grapes from excessive exposure to sunlight. When the sun is at its highest point during the hottest months of summer, it reaches the leaves and not the clusters, which remain shaded and fresh.

#### SOIL

Steep slopes of poor, permeable soils with a sandy loam texture that are gravelly and infertile.

#### THE WINEMAKING PROCESS

Mechanical night harvest. Gravity powers the winemaking process after which ageing lasts for twelve months in new French oak barrels.

### TASTING NOTE

A classic Spanish wine with the distinctively modern touch of Bodega SOMMOS.

COLOUR: Very intense ruby red.

AROMA: Fresh ripened red fruits with lush cherry notes.

TASTE: Fruity and well-structured with supple, persistent tannins

PAIRING FOOD: Red and game meats, roasts and cured cheeses.

IDEALLY SERVED AT A TEMPERATURE: 16°C.



#### PACKAGING Y LOGISTIC:

Bottle: Bordelesa Jupiter

EAN Bottle: 8437015144900

- Height bottle: 1.630 kg

- Type of closure: Natural 1°

EAN Box (6 bottles): 18437015144907

- Box Measure: 32 x 25,5 x 17,5 cm

- Boxes Weight: 10,5 kg

- Boxes x Pallet: 70 boxes

- Bottles x Pallet: 420 bottles

- Pallet: 80 x 120 x 168 cm

#### ANALYSIS:

Alcohol: 15%

Volatile Acidity g/l: 5,72

Residual Sugar g/l: 0,86

Relative Density: 0,9910

PH: 3,49

