

SOMMOS

PREMIUM
D.O.P. SOMONTANO



VARIETIES: Cabernet Sauvignon, Syrah and Tempranillo.

ABOUT THE VINEYARD

The grapes for this wine are grown in the Montesa vineyard. Vines are trained on wires using a trellised system at a height of 1.8m, and are pruned to leave a single spur, this form of pruning is known as "cordon unilateral royat". There are 4.115 vines/Ha.

VINTAGE

Grapes are harvested between the second and third week of September. Grapes are selected by selection table.

THE WINEMAKING PROCESS

Cold fermentation for 3 days. Traditional fermentation of each variety separately in French oak barrels with T° control. The malolactic fermentation takes place in new French oak barrels.

BARREL AGING

Aged on its lees in carefully selected, fine grain French oak barrels for 24 months.

TASTING NOTE

A modern, intense and persistent style wine.

COLOUR: Bright, intense cherry.

AROMA: Strong aromas of fruit jam, minerals and oak.

TASTE: Full bodied, well structured, perfectly balanced. Fruit and toasted notes.

PAIRING FOOD: Red meat, T-bone steak and dark chocolate.

IDEALLY SERVED AT A TEMPERATURE: 18°C - 20°C.



PACKAGING Y LOGISTIC:

Bottle: Constance superbia

EAN Bottle: 8437015144108

- Bottle Weight: 1,310 kg
- Closure type: Natural super

EAN Box (4 bottles): 18437015144105

- Box Measure: 42 x 35 x 10 cm
- Box Weight: 8,6 kg
- Boxes x Pallet: 96 boxes (16 x 6)
- Bottles x Pallet: 384 bottles
- Pallet: 80 x 120 x 180 cm

ANALYSIS:

Alcohol: 14,5 %

Volatile Acidity g/l: 4,66

Residual Sugar g/l: 0,56

Relative Density: 0,9910

PH: 3,69

