

ARAIA

DE SOMMOS



VARIETY: Grenache.

CHARACTERISTICS OF THE VINEYARD:

To make Araia de Sommos we have chosen small parcels with only gentle slopes, dominated by the red clay soils of Orcajo (La Tinta Corvinos, planted in 1958; and La Ermita, planted in 1965) and Banarro (El Cerezo, planted in 1960).

SOIL:

These are deep soils where the plants have developed large root systems. These plots withstand drought better, allow the vine to develop more trunk, forming a tall and twisted plant, and provide a harvest slightly above the average for the area, at around 1,500 kg/ha.

WINEMAKING:

The grapes were harvested by hand on 7 and 8 October. At the winery, the grapes are destemmed before going through the visual selection table. They are not crushed. Each parcel is vinified separately in small steel tanks and fermented with wild yeasts for 20 to 24 days.

AGEING:

14 months in three-year-old French barrels holding 500 and 600 litres.

TASTING NOTES

The personality of the clay comes through the Garnacha.

VISUAL: Intense garnet colour.

AROMAS: A wine of high aromatic intensity in which red and black fruit, like strawberries and woodland berries predominate, together with light floral notes reminiscent of violets on a background of earth.

MOUTH: Very juicy and tasty, with soft, rounded tannins but a structured mouthfeel that fills the entire palate.

PAIRING AND SERVING: Enjoy at between 14° and 16°C with stews with mushrooms, game casseroles and roast lamb.



PACKAGING AND LOGISTIC:

Bottle: Borgoña Authentique.

Bottle EAN: 8437020875165.

- Bottle weight: 1,410 kg.
- Closure type: Natural 1^a.

Box EAN (6 bottles): 18437020875162.

- Box measure: 27 x 18 x 30 cm.
- Box weight: 8,6 kg.
- Boxes x Pallet: 95 cases (19 x 5).
- Bottles x Pallet: 570 bottles.
- European pallet: 80 x 120 x 165 cm.

ANALYSIS:

Alcohol: 15%

Acidity g/l: 5,64

Residual sugar g/l: 0,74

PH: 3,63

