

SOMMOS

COLECCIÓN SYRAH



D.O.SOMONTANO

VARIETY: Syrah.

ABOUT THE VINEYARD

Single cordon vines are wire-trained at 1.4 -1.6m to give them free range over their support. This structure provides shade for fruit and promotes growth in a very similar way to goblet-pruned vines. Its height makes it more difficult for water and nutrients to reach the fruit, thereby encouraging the production of small berries with highly concentrated aromas and tannins.

SOIL

Vines grown in deep, moderately fertile, mineral-rich soils.

THE WINEMAKING PROCESS

Mechanical night harvest in September. The flow of gravity directs each part of the winemaking process (barrelling and pumping over by ovi tank). Aged for twelve months in select barrels of French oak.

TASTING NOTE

A wine with a unique personality that is very versatile, complex and elegant.

COLOUR: Red with deeply purplish hues.

AROMA: Ripe red fruits and forest berries with floral notes and hints of spices such as bay leaf and pink peppercorn.

TASTE: Fruity, with balanced acidity and a long finish.

PAIRING FOOD: Red and game meats, spicy foods and blue cheeses.

IDEALLY SERVED AT A TEMPERATURE: 14°C - 16°C.



PACKAGING Y LOGISTIC:

Bottle: Borgoña Celeste

EAN Bottle: 8437015144924

- Height bottle: 1.520 kg
- Type of closure: Natural 1°

EAN Box (6 bottles): 18437015144921

- Box Measure: 31 x 26 x 19 cm
- Boxes Weight: 9,8 kg
- Boxes x Pallet: 70 boxes (7x10)
- Bottles x Pallet: 420 bottles
- Pallet: 80 x 120 x 160 cm

ANALYSIS:

Alcohol: 14%

Volatile Acidity g/l: 6,49

Residual Sugar g/l: 0,39

Relative Density: 0,9900

PH: 3,39

