

TIASO

DE SOMMOS



VARIETY: Grenache.

CHARACTERISTICS OF THE VINEYARD:

The small parcels from which Tiaso de Sommos comes are in the Murero area, dominated by slopes with abundant slate content: Los Llanillos (planted in 1970), Valdemilanos (1950), La Fuente (1950), El Parre (1930), and El Cerro del Cuco (1920).

SOIL:

The soils dominated by slates and schists, with steep slopes (15-20%) and very little organic matter, where the vines have had to develop their roots between the cracks in the rock. The vines, therefore, generate less wood and are lower, less vigorous, and give less yield (from 750 to 1,000 kg/ha). To achieve their full potential, the grapes have to be harvested early, especially in very hot summers.

WINEMAKING:

The grapes were harvested by hand on 29 and 30 September. 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 12 to 14 days.

AGEING:

14 months in 700-litre clay jars.

TASTING NOTES

The minerality of the slate expressed through the Garnacha.

VISUAL: Bright red with violet rim.

AROMAS: Notes of red fruit, floral character and, above all, the sensation of iron provided by the slate. A character marked by the soil.

MOUTH: Highly vertical, with great tension, sharp acidity and light, unstructured tannins very reminiscent of mineral sensations.

PAIRING AND SERVING: Enjoy at between 14° and 16°C with stews, steak tartare, blue fish or grilled red meat.



PACKAGING AND LOGISTIC:

Bottle: Borgoña Authentique.

Bottle EAN: 8437020875172.

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

Box EAN (6 bottles): 18437020875179.

- 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: 5,7

Residual sugar g/l: 0,95

PH: 3,63

