

SOMMOS

COLECCIÓN PINOT NOIR



D.O.P. SOMONTANO

VARIETY: Pinot Noir.

ABOUT THE VINEYARD

Measuring not quite 1 ha, the smallest plot in Torresalás is oriented north-south in the coolest section of the vineyard, where it benefits from ground cover and drip irrigation.

SOIL

Bedrock sits below shallow grey clay and loamy soils, encouraging horizontal root spread.

THE WINEMAKING PROCESS

Gentle pigéage in open top tanks where native yeasts play the lead role in fermentation.

AGED

Malolactic fermentation in cement tanks followed by ageing for 6 months in 1 year-old French oak barrels.

TASTING NOTE

A delicate wine with a light touch – extremely seductive.

COLOUR: A moderately intense robe of beautiful cardinal hues.

AROMA: Fruity on the nose, recalling blackberry and strawberry medleys garnished with violet and a refreshing hint of mint.

TASTE: Young tannins and well-balanced acidity flow and delicately fill your whole palate.

PAIRING FOOD: Cheese and charcuterie antipasti, Italian dishes or white meats.

IDEALLY SERVED AT A TEMPERATURE: 12°C - 14°C.



PACKAGING AND LOGISTIC:

Bottle: Borgoña Authentique

EAN Bottle: 8437020875127

- Bottle Weight: 1,410 kg

- Closure type: Natural 1°

EAN Box (6 bottles): 18437020875124

- Box Measure: 27 x 18 x 30 cm

- Box Weight: 8,6 kg

- Boxes x Pallet: 95 boxes (19 x 5)

- Bottles x Pallet: 570 bottles

- Pallet: 80 x 120 x 168 cm

ANALYSIS:

Alcohol: 12%

Total Acidity g/l: 4,50

Residual Sugar g/l: 1,30

Relative Density: 0,9910

PH: 3,57

