

SOMMOS

COLECCIÓN GEWÜRZTRAMINER



D.O.P.SOMONTANO

VARIETY: Gewürztraminer.

ABOUT THE VINEYARD

Single cordon trellis vineyard with drip irrigation. This vineyard's soil limitations make it moderately vigorous and its 1.5 m canopy provides shade and protects grape clusters from direct sunlight.

SOIL

Slightly sloping loamy texture and high silt content featuring salts and abundant gypsum.

THE WINEMAKING PROCESS

Night harvest. The gravity-based reductive winemaking process entails maceration for six hours in the pneumatic press followed by settling and fermentation in concrete tanks at temperatures between 14 and 16°C. The wine is aged for four months in a selection of new, lightly toasted French oak barrels.

TASTING NOTE

This fresh varietal wine expresses the best of our terroir in mineral tones.

COLOUR: Pale lemon with greenish hues.

AROMA: Floral notes predominate over a wide aromatic range with hints of citrus fruits as well as baking spices from barrel ageing.

TASTE: Round and smooth with a lively, balanced structure. Very long and elegant aftertaste.

PAIRING FOOD: Smoked meats, sausages and foie.

IDEALLY SERVED AT A TEMPERATURE: 9° - 11°C.



PACKAGING AND LOGISTIC:

Bottle: Flute Sommeliere

EAN Bottle: 8437015144085

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

EAN Box (6 bottles): 18437015144082

- Box Measure: 24 x 16 x 36 cm
- Boxes Weight: 8,5 kg
- Boxes x Pallet: 100 boxes (25x4)
- Bottles x Pallet: 600 bottles
- Pallet: 80 x 120 x 160 cm

ANALYSIS:

Alcohol: 12,5%

Volatile Acidity g/l: 5,18

Residual Sugar g/l: 2,90

Relative Density: 0,9930

PH: 3,55

