



LAST VITAGE AWARDS



LAMÍN 2021

D.O.P. CALATAYUD

"Old vines, clay, slate...
Native Garnacha."



VARIETY

Garnacha.



TASTING NOTES

COLOR: Deep cherry red with ruby highlights.

NOSE: A blend of red and black fruit aromas, complemented by mineral notes and a subtle, well-integrated touch of oak.

PALATE: A very well-balanced wine with smooth tannins, fresh sensations, and a long, persistent finish.

PAIRING: Red meats such as beef tenderloin and ribeye steak, hearty stews, and chocolate desserts.

SERVING TEMPERATURE: 18°C - 20°C.



VINEYARD CHARACTERISTICS

Slate and red clay soils at an average altitude of 900 metres above sea level. The vines are over 60 years old and yield less than 1 kg of grapes per vine, capturing the unique essence of our Garnacha.



HARVEST AND WINEMAKING

The grapes are harvested by hand into 400 kg bins and undergo careful selection on sorting tables.

Using traditional methods, fermentation takes place at 28°C under controlled temperatures, followed by a two-week maceration and gentle pressing. Eighty-five per cent of the wine is aged for 36 months in French oak barrels, while the remaining 15% spends the same period in clay amphorae.



PACKAGING AND LOGISTICS



Bottle: Bordelaise Jupiter

Bottle EAN: 08437015144535

- Bottle weight: 1,630 kg.
- Cork type: Natural Super

Case EAN (6 bottles): 8437015144535

- Case dimensions: 37 x 37 x 20 cm.
- Case weight: 10,1 kg.
- Cases per pallet: 48 cases
- Bottles per pallet: 288 bottles
- Euro pallet: 80 x 120 x 162 cm.
- Pallet weight: 509 kg.

ANALYSIS

Alcohol 15% · Acidity g/l: 5,62 · Residual sugar g/l: 0,37
Relative density: 0,9910 · PH: 3,42

CONTAINS SULPHITES

PRODUCT OF SPAIN

NUTRITIONAL / INGREDIENTS

E (100 ml) = 389 KJ / 94 Kcal



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