

# VIÑAS DEL VERO

SOMONTANO  
DENOMINACIÓN DE ORIGEN

## VIÑAS DEL VERO CRIANZA



Vintage: 2017

Denomination of Origin: Somontano.

Vineyards: Bafaluy, Laguías, Borraz and Riverola

Varieties: Cabernet Sauvignon and Tempranillo

Aging: 8 months in barrel.

Alcohol: 14% vol.

Ph: 3.63.

Total acidity: 5.g / l (tartaric).

Residual sugar: 2.5 g / l.

CONTAINS SULPHITES

### VINTAGE

The 2017 growing year could be described as unusual, albeit with rainfall within the average for Somontano.

The rain did however fall outside the vines' vegetative growth period, there were substantial frosts during the spring and temperatures were high throughout the summer. The harvest began on 16th August with the Chardonnay grapes, followed gradually by

the other varieties and ending on 2nd October, after 47 days of harvesting. Whilst the volume of grapes picked was lower than in other years, they were extremely healthy and free of fungal diseases. Wines made from the 2017 vintage are generally structured and full flavoured with an interesting concentration of aromas

### VINEYARD

The different vineyards from which we obtain the grapes to produce this wine were planted between 1987 and 1989 in a dryland area with sandy loam soils. The average altitude is 405 meters above sea level and are oriented from north to south for a better sun exposure.

### WINEMAKING

The tempranillo vineyards were harvested during the second week of september, whilst the cabernet sauvignon grapes were picked a week later. In both cases the grapes were destemmed and crushed before being chilled and placed in vats. The must was then left to macerate on its skins for 48 hours before starting the fermentation process, which lasted 14 days. Once fermentation had finished wine was drawn off, with only the free-run juice being used to make the final coupage, which was barrel aged for eight months, after which it was filtered and bottled.

### WINEMAKER'S NOTES

Viñas del Vero Crianza shows a bright appearance, with an intense garnet colour. On the nose offers expressive and strong aromas, ripe red fruit and elegant toasted that shows the noble character of an excellent aging. The sensations in the mouth starts with a gentle attack, followed by a kind explosion of flavour. The persistence is long and elegant, leaving a pleasant memory that extends over time.

### SERVINGSUGGESTIONS

The proper service temperature is 15-17°C, being the perfect wine to accompany red meats, small game, spicy stews, tasty fish and cheese.

*González Byass*  
Desde 1835  
Familia de Vino

