

# VIÑAS DEL VERO

SOMONTANO  
DENOMINACIÓN DE ORIGEN

## VIÑAS DEL VERO GEWÜRZTRAMINER



Vintage: 2020.  
Denomination of origin: Somontano.  
Vineyard source: "El Enebro" estate.  
Composition: 100% Gewürztraminer.  
Harvest date: Second week of September.  
Ageing: No.  
Alcohol: 13 % vol.  
Ph: 3,46.  
Total acidity: 5,49 gr/l (tartaric).  
Residual sugar: 11,8 g/l.  
CONTAINS SULPHITES

### VINTAGE

The 2020 agricultural year in DO Somontano has been very rainy with 700mm of rain in comparison with the 75 year average of 513mm, which is a 36% total increase. The temperatures have been average with similar levels over the summer to recent years. The harvest began on the 18th August and started with Chardonnay, finishing on the 6th October with Garnacha in Secastilla. The harvest was nicely staggered, with good weather and no rain.

### VINEYARD

The "El Enebro" single estate was planted in 1990. The soil is loam and the vineyard lies at 400 metres above sea level, facing north. The microclimate and the nature of the soil are just right for the Gewürztraminer grape, which has found its ideal Spanish habitat in Somontano.

### WINEMAKING

Our 'El Enebro' plot lies just three minutes from our winery. This enables us to bring the grapes in very quickly and start working on the must with optimum care and attention, avoiding any loss of the aromas contained in the skins. In this instance we chilled the grapes and macerated them for seven hours. Then we drew off the free-run juice and fermented it at a low temperature, preventing it from fully fermenting in order to retain the residual levels of natural sugar present in the grapes. The wine was allowed to rest for a while before being stabilized and was bottled in the second week of December.

### WINEMAKER'S NOTES

The result of a delicate harvest and winemaking process, Vines of Vero Gewürztraminer presents greenish sparkles on a bright pale yellow background. The aromatic palette is wide and heady, with a floral range reminiscent of flower petals and exotic oriental fruit. The velvety attack and large amount of aromas on the palate, along with its unctuousness, make this wine very unique.

### SERVING SUGGESTIONS

This wine should be served at between 6°C and 8°C with all kinds of aperitifs, foie gras, smoked meats, spicy foods, exotic dishes and full-fat cheeses. It is also makes an ideal welcome drink.



*González Byass*  
Desde 1835  
Familia de Vino