

VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO MACABEO · CHARDONNAY



Vintage: 2020
Denomination of Origin: Somontano.
Vineyards: Salas Bajas & Barbastro.
Varieties: Macabeo & Chardonnay.
Date of harvest: August & Septiembre.
Ageing: No.
ABV: 13% vol.
Ph: 3,40.
Total acidity: 5,45 g/l (tartaric).
Residual sugar: 3,70 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 vineyards from which the white varieties for Viñas del Vero Macabeo Chardonnay are harvested were planted between 1988 and 2000. They have an altitude of between 350 and 450m above sea level and a North-South orientation. The soils are Miocene, frank-sandy and very stony.

WINEMAKING

We started picking the Chardonnay grapes on 27th August and harvested the Macabeo during the week of 16th September. The two varieties were vinified separately but in the same way. First, the grapes were crushed lightly, then they were chilled, the musts were macerated on their skins and lastly the much prized free-run juices drawn off, using nothing but gravity. These alone were fermented, separately, for seven days at a temperature that was not allowed to rise above 16°C. The blend was made in November and the finished wine stabilised by chilling. Last of all, the wine was bottle at the end of November.

WINEMAKER'S NOTES

In terms of its appearance, Viñas del Vero Macabeo-Chardonnay is bright, luminous and attractive. It displays a broad, complex palette of aromas: a fine balance of fruit, flowers and herbs that are echoed on the palate. Smooth, clean and elegant in the mouth, this a balanced, silky, easy to drink and particularly flavoursome wine.

SERVING SUGGESTIONS

This wine should be served at between 6 and 8°C, either on its own or with pre-dinner snacks, starters, salads, seafood, fish and light dishes.

González Byass
Desde 1835
Familia de Vino

