



VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

Luces

VIÑAS DEL VERO LUCES

Chardonnay · Macabeo · Sauvignon Blanc 2021

Vintage: 2021

Denomination of Origin: D.O. Somontano.

Vineyards: Salas Bajas & Barbastro.

Varieties: Chardonnay, Macabeo & Sauvignon Blanc.

Ageing: No

Alcohol: 13% vol.

pH: 3,30.

Total acidity: 5,60 g/l (tartaric).

Residual sugar: 3,6 g/l.

CONTAINS SULPHITES

HARVEST: Harvest started on the 23rd August with Chardonnay, followed by Sauvignon Blanc and Gewürztraminer. The reds followed shortly afterwards throughout September and October, with the late harvest varieties, like Riesling, finishing in November. 2021 was one of the longest harvests on record for the Denomination of Origin, who are classifying the vintage as one of the best in the last decade. The year went ahead without event climatically speaking, spring was dry with the vegetative cycle (bud break, flowering, fruit set etc.) within the normal scheme of things. Summer was hot, with highest temperatures reaching 35°. Rains on the 1st September gave the vines a well needed shot of hydration which enabled the red varieties to reach optimum ripeness. Now that the wines are in barrels we are very excited about the wines from 2021 as they are showing great levels of extraction, depth and complexity.

VINEYARD: The vineyards from which the varieties for Viñas del Vero Luces Macabeo, Chardonnay & Sauvignon Blanc are harvested, were planted between 1988 and 2000. They have an altitude of between 350 and 450 m above white sea level and North-South orientation. The soils are Miocene, franksandy and very stony.

WINEMAKING: Our first Chardonnay grapes became fully ripe in the last week of August, so we harvested them over several early mornings that week. We had to wait until the first week of September to pick the Sauvignon Blanc and until the last few days of the month for the Macabeo grapes to be at their best for picking - this is a variety which is slow to develop to its optimum quality. After lightly crushing the grapes we took advantage of the fact the bunches were in great health and let

the juice of all three varieties macerate briefly with the skins until just before pressing. Next we left the must to clarify naturally for 24 hours then to ferment for 7 days, with the temperature never going above 16°C.

WINEMAKER'S NOTES: The excellent health of the grapes at harvest coupled with the care taken in making the three wines that comprise this blend have produced a wine that is very brightly coloured, with subtle hues suggestive of its freshness. Intense on the nose it is certainly complex, displaying a combination of fruity, floral and herbaceous aromas. Highly appealing on the palate, it is easy to drink yet brimming with flavour too.

SERVING SUGGESTIONS Should be served between 7°C and 9°C with all types of aperitives, starters, salads, seafood, fish and light dishes.

González Byass
Desde 1835
Familia de Vino

