



## Viñas del Vero Sauvignon Blanc

**Añada:** 2022

**Denominación de Origen:** Somontano

**Varietades:** 100% Sauvignon Blanc

**Crianza:** No

**Alcohol:** 12% vol

**pH:** 3.14

**Acidez total:** 6.42 g (tartárico)/L

**Azúcar residual:** 1.9 g/L

**HARVEST:** The growing year in Somontano was marked by high temperatures and consecutive heatwaves that delivered high temperatures. At the end of spring, May was significant in that the highest average temperature ever for the month was recorded, making it the hottest May since records began. 412mm of rain fell, compared with the average 513mm recorded for Somontano – making this year's rainfall 20% less than average

**Vineyard features:** The vineyards where we grow the grapes to make our Viñas del Vero Sauvignon Blanc lie on hillsides at between 400 and 500 metres above sea level and face east-west. The soil is loam, deep and offers average fertility. The vines grow well and produce abundant foliage, supported on vertical trellises to make them better able to catch the sun's rays, whilst providing the bunches of grapes with shade that helps them retain their freshest aromas.

**Making the wine:** The Sauvignon Blanc harvest began at dawn on 24th August, with the grapes at their optimum point of ripeness. The grapes were in impeccable health, so we were able to cold-macerate the must on its skins for a few hours to concentrate flavours and aromas. The maceration tank was then drained off and the free-run juice fermented separately, to produce the wine that is now ready to be enjoyed. The wine was bottled at the end of December after being filtered.

**Winemaker's comments:** The pale-yellow colour is very bright, with greenish iridescences that reflect the care taken in the process of making the wine. On the nose, it displays aromas that are typical of the variety: green vegetables complemented by passion fruit. Fresh and lively in the mouth, it is also very long and flavoursome, prompting thoughts of the cold climate that prevails in the part of the world it comes from and in the mountains there, the Pyrenees.

**Serving:** This wine should be served at between 6 and 8°C and is a good match for all sorts of cold starters, smoked foods, carpaccios and seafood.

