



VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

Luces

VIÑAS DEL VERO LUCES

Syrah · Tempranillo · Cabernet Sauvignon 2021

Vintage: 2021.

Denomination of Origin: D.O. Somontano.

Vineyards: Salas Bajas & Pozán de Vero.

Varieties: Syrah, Tempranillo & Cabernet Sauvignon.

Ageing: 4 months in American oak barrels.

Alcohol: 13,5% vol.

ph: 3,56.

Total acidity: 4,71 g/l (tartaric).

Residual Sugar: 3 g/l.

CONTAINS SULPHITES

VINTAGE

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 we harvest the grapes to make this wine are near the river Vero and were planted between 1992 and 2001. They lie at altitudes of between 375 and 525 metres above sea level, a range that reflects the lie of the mountains of Somontano. The soil is loam and sandy loam and the vineyards face North-South.

WINEMAKING

The three varieties that make up this wine were harvested at different moments, beginning with the Syrah grapes the moving on to the Tempranillo and finishing with the Cabernet Sauvignon. In all three instances the first step in making the wines was to macerate the must with its skins, at low temperatures, prior to fermentation, which took place over eleven days at a maximum temperature of 25°C. After the wines were drawn off the tanks they were racked three times, then the final

blend was created and the wine transferred to American oak barrels to rest for four months before being filtered and bottled.

WINEMAKER'S NOTES

The three varieties that comprise this wine are a perfect combination, with each contributing a range of aromas and flavours to create a complex blend. The wine displays interesting hues of red and violet that are in balance with one another. Its aroma is expressive, bringing to mind red and black fruits complemented by the bouquet created by the barrel's gentle toasting. The wine is full on the palate, pleasant and flavoursome, with no edges.

SERVING SUGGESTIONS

This is a wine that offers a great range of possibilities. It can be enjoyed on its own or with all sorts of appetisers, meat, light dishes and fish and should always be served at between 14 and 16°C.

González Byass
Desde 1835
Familia de Vino

