

# VIÑAS DEL VERO



SOMANTANO  
DENOMINACIÓN DE ORIGEN



## VIÑAS DEL VERO SYRAH COLECCIÓN

**Vintage:** 2013.  
**Denomination of origin:** Somontano.  
**Vineyard source:** "Las Canteras".  
**Harvest date:** 100% Syrah.  
**Composition:** End of September.  
**Ageing:** 10 months in French Allier barrels.  
**Alcohol:** 14% vol.  
**Ph:** 3,57.  
**Total acidity:** 5,06 gr/l (tartaric).  
**Residual sugar:** 2,9 g/l.

CONTAINS SULPHITES

### VINTAGE

The 2013 harvest will be remembered as the latest in the history of Viñas del Vero. The first variety to be picked was Pinot Noir, starting on 2<sup>nd</sup> September, followed by Chardonnay. We began picking the other varieties in the week of 10<sup>th</sup> September and from then on the harvest was completed slowly and in stages, finishing on 29<sup>th</sup> October with the last Garnacha and Parraleta in our Secastilla valley vineyards. This harvest was one of the latest ever to start and one of the longest too, lasting two months. The grapes were late starting to ripen and did so slowly, due to both the temperature and the number of bunches. The process resulted in ideal phenolic maturing of the grapes in parallel with the development of the sugar levels, so as a result the 2013 wines offer a wealth of aromas as well as lovely, stable colours. This 2013 harvest is of high quality and the wines are open, expressive, fresh and aromatic, of modest alcohol levels and easy to drink. It is interesting to note that the analytic parameters point to the wines being suitable for laying down.

### VINEYARD

The "Las Canteras" estate lies on a plateau on one of the prettiest terraces the river Cinca carves out as it flows through Somontano. The plateau's microclimate is unique in that it enjoys perfect exposure to the sun and constant

breezes, with warm air coming up from the Ebro valley mixing with cool winds coming down from the Pyrenees during the time the fruit is developing and ripening. In geological terms, the soils have been formed just recently: they are shallow and skeletal. The soil is red, stony, poor in water and nutrients and sits atop a very limy, cemented stratum about 50 cm below that blocks the vines' roots from penetrating any deeper.

### WINEMAKING

In the 2013 the growing and ripening season was very long and as a result the bunches of Syrah grapes developed a good balance on the vine, prior to harvest. For this reason and because the grapes were exceptionally healthy too, they were cold macerated for an extended period before fermentation. After this maceration the grapes were fermented, slowly. When the tank was emptied only the free-run juice was transferred to barrels, where it remained for 10 months, after which it was bottled and will continue to mature until the bottles are opened.

### WINEMAKER'S NOTES

This is a wine that delivers surprises from the very moment it is poured into the glass, when it displays its violet hues at first, followed by much deeper colour. The wine is very full on the nose, with balanced aromas of black and red fruits, mineral notes and the sweet aromas of the elegantly toasted of the barrel which it was aged. The aromas are echoed on the palate, which is smooth, rounded and balanced, displaying subtlety, finesse and minerality.

### SERVING SUGGESTIONS

This wine should be served at between 15 y 16°C with red meat cooked in salt, roasts and spice game casseroles.

*González Byass*  
Desde 1835  
Familia de Vino