



LAST VINTAGE AWARDS



SOMMOS COLECCIÓN CHARDONNAY 2024

D.O.P. SOMONTANO

"A wine of exquisite complexity, where the varietal character is enhanced and elegantly complemented by expert craftsmanship and oak aging."



VARIETY

Chardonnay.



TASTING NOTES

COLOR: Golden yellow with subtle greenish reflections.

NOSE Aromas of tropical fruits, hazelnut and coffee, with subtle bakery notes.

PALATE: A well-structured palate, with a creamy texture, great depth and persistence, and an overall sense of elegance.

PAIRING: Oily fish, white meats, smoked dishes and richly flavored rice dishes.

SERVICE TEMPERATURE: 10°C - 11°C.



VINEYARD CHARACTERISTICS

The vineyard is trellised using a simple cordon training system with drip irrigation. Its northeast-southeast orientation protects the vines from direct sunlight during the hottest hours of the day. Situated on a gentle slope, the soil is clay-loam with a medium silt content and rich in organic matter.



HARVEST AND WINEMAKING

Harvesting is done by hand in the early morning hours to preserve the grapes' freshness.

The must flows by gravity into new French oak barrels for alcoholic fermentation, followed by a two-month malolactic conversion. The wine is then aged for 14 months in a carefully selected array of medium-toast French oak barrels.

PACKAGING AND LOGISTICS



Botella: Burgundy Light Blue

Bottle EAN: 8437015144894

- Bottle weight: 1,520 kg.
- Cork type: Natural 1°

Case EAN (6 botellas): 18437015144891

- Case dimensions: 31 x 26 x 19 cm.
- Case weight: 9,8 kg.
- Cases per pallet: 70 cases (10 x 7)
- Bottles per pallet: 420 bottles
- Euro pallet: 80 x 120 x 160 cm.
- Pallet weight: 686 kg.

ANALYSIS

Alcohol: 13% • Acidity g/l: 5,10 • Residual sugar g/l: 1,19
Relative density: 0,9940 • PH: 3,62

CONTAINS SULPHITES

PRODUCT OF SPAIN

① NUTRITIONAL / INGREDIENTS

E (100 ml) = 341 KJ / 83 Kcal



Ctra. Nacional 240 • Km. 155 • 22300 • Barbastro • HUESCA • T.: +34 974 269 900
www.bodegasommos.com • info@bodegasommos.com

