



LAST VINTAGE AWARDS



SOMMOS COLECCIÓN GARNACHA BLANCA 2025

D.O.P. SOMONTANO

"Originality and personality
from the heights of Somontano."



VARIETY

Garnacha Blanca.



TASTING NOTES

COLOR: Pale yellow with transparent hues.

NOSE: Opens with mineral notes that evolve into aromas of white fruit like pear, finishing with toasted and pastry undertones.

PALATE: : A pleasant balance between structure and bitterness from lees ageing, complemented by a crisp acidity that delivers a long, fresh finish.

PAIRING: Ideal with rice dishes, oily fish, and creamy cheeses.

SERVICE TEMPERATURE: 8°C - 10°C.



VINEYARD CHARACTERISTICS

The vineyard was planted in 2011 on the southern slope of Morrón de Güel, at an altitude of 850 meters and an average slope of 15%. These conditions allow for slow ripening, with grapes reaching full potential in early October. The soils are deep and stony, rich in reddish-brown conglomerates and fossil-bearing clays.



HARVEST AND WINEMAKING

Harvested during the night. Fermentation takes place in concrete vessels at controlled temperatures of 16–18°C, with indigenous yeasts. The wine is then aged on its lees for eight months in second-use French oak barrels, adding complexity and depth to its profile.



[LIMITED PRODUCTION OF 10,237 BOTTLES]

PACKAGING AND LOGISTICS



Bottle: Burgundy

Bottle EAN: 8437020875141

- Bottle weight: 1,346 kg.
- Cork type: Natural 1°

Case EAN (6 bottles): 18437020875148

- Case dimensions: 26,6 x 30,9 x 18 cm.
- Case weight: 8,3 kg.
- Cases per pallet: 95 cajas (19 x 5)
- Bottles per pallet: 570 botellas
- Euro pallet: 80 x 120 x 160 cm.
- Pallet weight: 817 kg.

ANALYSIS

Alcohol: 13% · Acidity g/l: 5,37 · Residual sugar g/l: 2,63
Relative density: 0,9930 · PH: 3,34

CONTAINS SULPHITES PRODUCT OF SPAIN

① NUTRITIONAL / INGREDIENTS

E (100 ml) = 341 KJ / 83 Kcal



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