



LAST VINTAGE AWARDS



SOMMOS COLECCIÓN GEWÜRZTRAMINER 2025

D.O.P. SOMONTANO

"A fresh varietal wine that expresses the best of our terroir in mineral tones."



VARIETY

Gewürztraminer.



TASTING NOTE

COLOR: Pale yellow with greenish hue.

NOSE: An intense and complex aromatic profile, where floral notes dominate over subtle hints of citrus and sweet spices.

PALATE: Round and smooth, with a lively and well-balanced structure. Long, elegant, and persistent finish.

PAIRING: Asian cuisine, smoked foods and foie gras.

SERVICE TEMPERATURE: 8°C - 10°C.



VINEYARD CHARACTERISTICS

The vineyard is trained on a trellis system using single cordon and drip irrigation, with medium vigor due to soil limitations. The soils consist of gentle slopes with loam texture, high silt content, presence of salts, and abundant gypsum.



HARVEST AND WINEMAKING

Harvesting is carried out at night to preserve the freshness of the grapes. Vinification is performed reductively using gravity. A 6-hour maceration is followed by static sedimentation. Fermentation takes place in concrete tanks at a controlled temperature between 14°C and 16°C, ensuring the preservation of fresh aromas.

PACKAGING AND LOGISTICS



Bottle: Flute Sommeliere

Bottle EAN: 8437015144085

- Bottle weight: 1,510 kg.
- Cork type: Natural 1°

Case EAN (6 botellas): 18437015144082

- Case dimensions: 24 x 36 x 16 cm.
- Case weight: 8,5 kg.
- Cases per pallet: 100 cases (25 x 4)
- Bottles per pallet: 600 bottles
- Euro pallet: 80 x 120 x 165 cm.
- Pallet weight: 850 kg.

ANALYSIS

Alcohol 13% • Acidity g/l: 5,25 • Residual sugar g/l: 1,36
Relative density: 0,9930 • PH: 3,61

CONTAINS SULPHITES

PRODUCT OF SPAIN

① NUTRITIONAL / INGREDIENTS

E (100 ml) = 341 KJ / 83 Kcal



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