

GLÁRIMA BLANCO 2025

D.O.P. SOMONTANO

"A wine to enjoy the
simple pleasures of life."



VARIETIES

Chardonnay and Gewürztraminer.



TASTING NOTES

COLOR: Pale yellow with green tinges.

NOSE: Exotic fruits such as pineapple and passion fruit and orange blossom.

PALATE: Complex, with a vibrant and fresh acidity.

PAIRING: Appetizer, salads, pasta and rice.

SERVICE TEMPERATURE: 8°C - 10°C.



VINEYARD CHARACTERISTICS

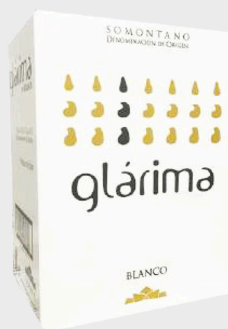
The estate is separated into individual vineyards. The grapes for this wine are from the Torresalas vineyards. Vine are trained on wines using a trellised system at a height of 1.8m. and are pruned to leave a single spur, know as the "unilateral cordon royat". The are 4115 plants/Ha.



HARVEST AND WINEMAKING

Harvested in August. Mechanized harvest at night. The freshly picked grapes are gently pressed and then left the settle then fermented separately in a traditional way at a controlled temperature of 14°-16°C. Following the alcoholic fermentation the wines are blended together. Aged on lees for three months with a daily "bâtonnage", or stirring.

◆ PACKAGING AND LOGISTICS



Bottle: Bordeaux Optima - Amber

Bottle EAN: 8437015144047

- Bottle weight: 1,115 kg.

- Cork type: Advantec / Winch

Case EAN (6 bottles): 18437015144044

- Case dimensions: 22,6 x 15,2 x 20,8 cm.

- Case weight: 6,9 kg.

- Cases per pallet: 125 cases

- Bottles per pallet: 750 bottles

- Euro pallet: 80 x 120 x 156 cm.

- Pallet weight: 882 kg.

ANALYSIS

Alcohol: 13% · Acidity g/l: 4,71 · Residual sugar g/l: 0,79

Relative density: 0,9910 · PH: 3,62

CONTAINS SULPHITES

PRODUCT OF SPAIN

① NUTRITIONAL / INGREDIENTS

E (100 ml) = 341 KJ / 83 Kcal



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