



GLÁRIMA TINTO 2025

D.O.P. SOMONTANO

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



VARIETIES

Merlot and Tempranillo.



TASTING NOTES

COLOR: Cherry red with violet hues, clean appearance.

NOSE: Red fruit notes with floral hints, adding complexity and intensity.

PALATE: Smooth entry, medium-bodied and structured, with soft tannins and a floral finish.

PAIRING: Red meat, oily fish, and semi-cured cheeses.

SERVICE TEMPERATURE: 16°C - 18°C.



VINEYARD CHARACTERISTICS

Grapes grown in vineyards surrounding the winery, trained on a high trellis system using unilateral Royat cordon. Planting density is 4,115 vines/ha. Medium to moderately high vigor soils, with yield controlled through natural cover crops.



HARVEST AND WINEMAKING

Night harvest. Tempranillo is harvested in the last week of August and Merlot in the first week of September. Pre-fermentation maceration for 72 hours. Alcoholic fermentation with selected yeasts at a controlled temperature of 24–26 °C. Each grape variety is fermented separately in stainless steel tanks

◆ PACKAGING AND LOGISTICS



Bottle: Bordeaux Optima - Amber

Bottle EAN: 8437015144030

- Bottle weight: 1,150 kg.

- Cork type: Advantec / Winch

Case EAN (6 bottles): 18437015144037

- Case dimensions: 23,5 x 31 x 16 cm.

- Case weight: 7,1 kg.

- Cases per pallet: 125 cases

- Bottles per pallet: 750 bottles

- Euro pallet: 80 x 120 x 168 cm.

- Pallet weight: 887,5 kg.

ANALYSIS

Alcohol: 13% · Acidity g/l: 4,89 · Residual sugar g/l: 1,66

Relative density: 0,9920 · PH: 3,83

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

