



LAST VINTAGE AWARDS



SOMMOS COLECCIÓN MERLOT 2021

D.O.P. SOMONTANO

"A modern, cosmopolitan,
and elegant Merlot."



VARIETY

Merlot.



TASTING NOTES

COLOR: Deep ruby with a slight brick hue.

NOSE: Ripe red and black fruits, with floral notes and subtle spicy aromas.

PALATE: Structured, balanced, persistent, and vibrant.

PAIRING: Roast lamb, ribeye steak, grilled meats, and creamy cheeses.

SERVICE TEMPERATURE: 16°C.



VINEYARD CHARACTERISTICS

Vineyards located at Finca Montesa at 550 metres above sea level with a north-facing exposure, allowing a slow and balanced ripening of Merlot while avoiding excessive sun exposure and dehydration. Predominantly clay soils with good moisture retention. Vines trained in a Cordon Libero system to maintain vegetative balance.



HARVEST AND WINEMAKING

Each parcel is harvested and vinified separately. Fermentation takes place at 28°C with indigenous yeasts, followed by three weeks of post-fermentation maceration. The wine is aged for 12 months in selected French oak barrels.

PACKAGING AND LOGISTICS



Bottle: Bordelaise Jupiter

Bottle EAN: 8437015144092

- Bottle weight: 1,490 kg.
- Cork type: Natural 1°

Case EAN (6 bottles): 18437015144099

- Case dimensions: 31,5 x 25,5 x 17 cm.
- Case weight: 9,20 kg.
- Cases per pallet: 76 cases (19 x 4)
- Bottles per pallet: 456 bottles
- Euro pallet: 80 x 120 x 168 cm.
- Pallet weight: 724 kg.

ANALYSIS

Alcohol: 15% · Acidity g/l: 5,44 · Residual sugar g/l: 0,69
Relative density: 0,9930 · PH: 3,72

CONTAINS SULPHITES

PRODUCT OF SPAIN

NUTRITIONAL / INGREDIENTS

E (100 ml) = 389 KJ / 94 Kcal



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