



LAST VINTAGE AWARDS



SOMMOS COLECCIÓN PINOT NOIR 2025

D.O.P. SOMONTANO

"A delicate wine with a light touch –
extremely seductive."



VARIETY

Pinot Noir.



TASTING NOTES

COLOR: A moderately intense robe of beautiful cardinal hues.

NOSE: Fruity on the nose, recalling blackberry and strawberry medleys garnished with violet and a refreshing hint of mint.

PALATE: It fills the palate with delicate sensations, youthful tannins and beautifully balanced acidity.

PAIRING: Mushroom-based dishes, sauced fish, steak tartare and carpaccio.

SERVICE TEMPERATURE: 12°C - 14°C.



VINEYARD CHARACTERISTICS

Covering just under one hectare, the smallest plot at Torresalás is planted oriented north-south in the coolest part of the vineyard, where it benefits from cover crops and drip irrigation. Shallow soils due to the proximity of the underlying bedrock, with grey marl and clay.



HARVEST AND WINEMAKING

Harvest during the night. Gentle pigéage in open top tanks where native yeasts play the lead role in fermentation. Malo-lactic fermentation takes place in concrete vessels, followed by six months' ageing in one-year-old French oak barrels.



[LIMITED PRODUCTION OF 5,473 BOTTLES]

PACKAGING AND LOGISTICS



Bottle: Burgundy Authentique

Bottle EAN: 8437020875127

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

Case (6 bottles) EAN: 184370120875124

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

ANALYSIS

Alcohol 12% · Acidity g/l: 3,87 · Residual sugar g/l: 0,68
Relative density: 0,9910 · PH: 3,98

CONTAINS SULPHITES

PRODUCT OF SPAIN

① NUTRITION / INGREDIENTS

E (100 ml) = 314 KJ / 75 Kcal



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