



LAST VINTAGE AWARDS



SOMMOS COLECCIÓN SAUVIGNON BLANC 2025

D.O.P. SOMONTANO

"A fresh, modern, New World wine."



GRAPE VARIETY

Sauvignon Blanc.



TASTING NOTES

COLOR: Pale lemon with greenish hues.

NOSE: Pronounced and precise, showing bright citrus notes of grapefruit and lime, with discreet tropical hints adding complexity.

PALATE: Vibrant, with incisive acidity providing structure, tension, and length. With a long and persistent finish.

PAIRING: Ceviches, barbecued fish and grilled vegetables.

SERVICE TEMPERATURE: 6°C - 8°C.



VINEYARD CHARACTERISTICS

This wine comes from Finca de Güel, located at 1,000 meters above sea level. The soils are stony, well-drained, deep, and situated on steep slopes. They have a loamy texture, with some accumulation of high-quality alluvial clay and a moderate organic matter content.



HARVEST AND WINEMAKING

Yields below 5,000 kg/ha. Night-time mechanical harvest, taking advantage of the coolest hours. The winemaking process follows a reductive approach, with fermentation carried out at 14–16°C in concrete tanks, aiming to enhance the thiolic and mineral character of the vineyard. For the same reason, malolactic conversion is not performed.

PACKAGING AND LOGISTICS



Bottle: Borg 75 Terra Asia

Bottle EAN: 8437020875097

- Bottle weight: 1,340 kg.
- Cork type: Natural 1°

Case EAN (6 botellas): 18437020875094

- Case dimensions: 27 x 30 x 18 cm.
- Case weight: 8,04 kg.
- Cases per pallet: 95 cases (19 x 5)
- Bottles per pallet: 570 bottles
- Euro pallet: 80 x 120 x 160 cm.
- Pallet weight: 764 kg.

ANALYSIS

Alcohol: 12% · Acidity g/l: 7,36 · Residual sugar g/l: 1,32
Relative density: 0,9930 · PH: 3,09

CONTAINS SULPHITES

PRODUCT OF SPAIN

① NUTRITIONAL / INGREDIENTS

E (100 ml) = 314 KJ / 75 Kcal



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