



LAST VINTAGE AWARDS



SOMMOS CHARDONNAY 2025

D.O.P. SOMONTANO

"An exuberant, complex wine showing the virtues of Chardonnay grown in Somontano."



VARIETY

Chardonnay.



TASTING NOTES

COLOR: Pale yellow with a greenish rim.

NOSE: Expressive, with tropical fruits like pineapple accompanied by notes of citrus fruit.

PALATE: Fresh, unctuous, enjoyable and flavourful.

PAIRING: Rice, fish and shellfish dishes.

SERVICE TEMPERATURE: 8°C - 10°C.



VINEYARD CHARACTERISTICS

The grapes are grown in the Torresalas vineyard around the winery facing north, which encourages slow ripening to obtain a fresh-tasting Chardonnay. The vines are trained on high trellises with drip watering on averagely fertile soils with production governed by the use of natural plant coverings.



HARVEST AND WINEMAKING

Mechanised night-time harvest is carried out during the third week of August, making use of the coolest time of day. Winemaking is by gravity. Alcoholic fermentation takes place in cement tanks at 16°C.

PACKAGING AND LOGISTICS



Bottle: 750 ml Burgundy bottles

Bottle EAN: 8437015144078

- Bottle weight: 1,155 kg.
- Cork type: Microconglomerate

Case (6 bottles) EAN: 18437015144075

- Case size: 25,5 x 31 x 17 cm.
- Case weight: 7,2 kg.
- Cases per pallet: 105 cases (21 x 5)
- Bottles per pallet: 630 bottles
- Euro pallet: 80 x 120 x 165 cm.
- Pallet weight: 756 kg.

ANALYSIS

Alcohol: 13,5% • Acidity g/l: 4,99 • Residual sugar g/l: 1,44
Relative density: 0,9930 • PH: 3,63

CONTAINS SULPHITES PRODUCT OF SPAIN

① NUTRITION / INGREDIENTS

E (100 ml) = 354 KJ / 85 Kcal



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