



LAST VINTAGE AWARDS



SOMMOS CRIANZA 2023

D.O.P. SOMONTANO

"A modern, intense and persistent style wine."



VARIETIES

Cabernet Sauvignon, Syrah and Merlot.



TASTING NOTES

COLOR: Deep red with violet hues.

NOSE: Prominent aromas of plum and black cherry, complemented by subtle spicy notes of clove and black pepper, adding complexity and depth.

PALATE: Well-integrated tannins softened by barrel aging, providing a round texture and an elegant finish.

PAIRING: Roasts, cheeses, cured meats, foie gras.

SERVICE TEMPERATURE: 16°C - 18°C.



VINEYARD CHARACTERISTICS

The vineyard is located at Finca Montesa. Dry-farmed on sandy-loam soils with low organic matter content, enhancing the concentration of flavors in the grapes. The average yield is 4,500 kg/ha, ensuring superior quality.



HARVEST AND WINEMAKING

Harvest between the second and third week of September. The plots are harvested and vinified separately. All grapes undergo selection on a sorting table, and the transfer to the vessels is done by gravity.

The wine is aged in French oak barrels for 6 months, during which it develops additional nuances and gains structure. Finally, the different lots are blended to achieve a balanced and harmonious wine.

PACKAGING AND LOGISTICS



Bottle: Black Conica

Bottle EAN: 8437015144368

- Bottle weight: 1,115 kg.
- Cork type: Neutrocork / Spi

Case EAN (6 bottles): 18437015144365

- Case dimensions: 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 155 cm.
- Pallet weight: 778 kg.

ANALYSIS

Alcohol: 14% • Total acidity g/l: 5,14 • Residual sugar g/l: 0,97
Relative density: 0,9900 • PH: 3,72

CONTAINS SULPHITES

PRODUCT OF SPAIN

NUTRITIONAL / INGREDIENTS

E (100 ml) = 364 KJ / 88Kcal



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