



LAST VINTAGE AWARDS



SOMMOS PREMIUM 2021

D.O.P. SOMONTANO

"A modern, intense and persistent style wine."



VARIETIES

Cabernet Sauvignon, Syrah y Tempranillo.



TASTING NOTES

COLOR: Deep red ruby, clean and bright.

NOSE: Intense and expressive, with aromas of fruit preserves layered over a backdrop of mineral and roasted notes.

PALATE: Structured and full-bodied with ripe, well-integrated tannins. Long finish, showing balance, elegance and complexity.

PAIRING: Red meats, ribeye steak, and dark chocolate.

SERVING TEMPERATURE: 16°C - 18°C.



VINEYARD CHARACTERISTICS

Selected grapes from the vineyards of Finca Montesa. Vines trained on a 1.80 m vertical trellis system, with unilateral Royat cordon training on spiral wire. Planting density of 4,115 vines/ha.



HARVEST AND WINEMAKING

Night harvest carried out between the second and third week of September. Three-day cold pre-fermentation maceration. Each variety is fermented separately with indigenous yeasts. Malolactic fermentation takes place in new French oak barrels. The wine is aged on fine lees for 24 months in a selection of new French oak barrels.

PACKAGING AND LOGISTICS



Bottle: Bordeleise Constance

Bottle EAN: 8437015144108

- Bottle weight: 1,620 kg.
- Cork type: Natural Super

Case EAN (6 bottles): 18437015144105

- Case dimensions: 27,3 x 18,6 x 33,4 cm.
- Case weight: 10,1 kg.
- Cases per pallet: 76 cases (19 x 4)
- Bottles per pallet: 456 bottles
- Euro pallet: 80 x 120 x 136 cm.
- Pallet weight: 790 kg.

ANALYSIS

Alcohol: 15% · Acidity g/l: 5,96 · Residual sugar g/l: 0,38
Relative density: 0,9910 · PH: 3,65

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