



#### LAST VINTAGE AWARDS



# SOMMOS RESERVA 2022

D.O.P. SOMONTANO

"A modern, intense and persistent style wine."



## VARIETIES

Cabernet Sauvignon, Syrah and Tempranillo.



## TASTING NOTES

**COLOR:** Ruby red with purple-brown trims, clean and bright.

**NOSE:** Elegant and complex, mixing cocoa, coffee and candied fruits.

**PALATE:** Well-structured, with smooth, rounded tannins with good integration derived from oak ageing.

**PAIRING:** Roasts, bushmeat, t-bone steak and aged cheese.

**SERVICE TEMPERATURE:** 16°C - 18°C.



## VINEYARD CHARACTERISTICS

The vineyard is located at Finca Montesa, trained using a Cordon Libero system at a height of 1.30 m. Dry-farmed on sandy-loam soils with low organic matter content. Average yield is 4,500 kg/ha.



## HARVEST AND WINEMAKING

Harvest takes place between the second and third weeks of September. Each plot is harvested and vinified separately. All grapes pass through a sorting table, and vatting is carried out by gravity.

The wine is aged in French oak barrels (1- and 2-year-old) for 12 months. After this period, the final blend is made.

## PACKAGING AND LOGISTICS



Bottle: Black Conica

Bottle EAN: 8437015144375

- Bottle weight: 1,115 kg.

- Cork type: Microagglomerate

Case (6 bottles) EAN: 18437015144372

- 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 155 cm.

- Pallet weight: 778 kg.

## ANALYSIS

Alcohol: 14% • Acidity g/l: 5,55 • Residual sugar g/l: 0,37  
Relative density: 0,9920 • PH: 3,76

CONTAINS SULPHITES PRODUCT OF SPAIN

## NUTRITION / INGREDIENTS

E (100 ml) = 364 KJ / 88 Kcal



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