



SOMMOS ROBLE 2025

D.O.P. SOMONTANO

"A modern, versatile wine ideal to accompany everything from a barbecue with friends to a quiet evening with just the two of you."



VARIETIES

Merlot and Cabernet Sauvignon.



TASTING NOTES

COLOR: Very intense violet, with bluish rim.

NOSE: Red and black fruit with an herbal background.

PALATE: Lively, juicy and rounded, with a long finish.

PAIRING: Iberian cured meats, stews and pulses.

SERVICE TEMPERATURE: 14°C - 16°C.



VINEYARD CHARACTERISTICS

Grapes sourced from the Finca Torresalas, surrounding the winery. The vineyard is oriented east-west, limiting the grapes from direct sunlight. Trained on a high trellis system with controlled yields, the vines grown on averagely fertile soils, complemented by natural cover crops.



HARVEST AND WINEMAKING

Night harvesting is carried out during the coolest hours to preserve the grapes' freshness and aromatic integrity, Merlot in the second week of September and Cabernet Sauvignon in the first week of October.

Winemaking is conducted using gravity flow, with fermentation at controlled temperatures and the use of indigenous yeasts. Malolactic fermentation takes place in concrete tanks, followed by aging for three months in French oak barrels.



PACKAGING AND LOGISTICS



Bottle: 750 ml Burgundy bottles

Bottle EAN: 8437015144061

- Bottle weight: 1,155 kg.

- Cork type: Microconglomerate

Case (6 bottles) EAN: 18437015144068

- Case size: 25,4 x 30,5 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: 13,5% · Acidity g/l: 5,08 · Residual sugar g/l: 0,38

Relative density: 0,9920 · PH: 3,74

CONTAINS SULPHITES PRODUCT OF SPAIN

① NUTRITION / INGREDIENTS

E (100 ml) = 354 KJ / 85 Kcal



Ctra. Nacional 240 · Km. 155 · 22300 · Barbastro · HUESCA · T.: +34 974 269 900
www.bodegasommos.com · info@bodegasommos.com

