



SOMMOS ROSÉ 2025

D.O.P. SOMONTANO

"A new way of discovering Somontano: the diversity of its landscapes, microclimates and grape varieties are reflected in this wine."



VARIETIES

Syrah and Garnacha.



TASTING NOTES

COLOR: Pale pink with a bluish rim.

NOSE: Notes of fresh red fruit, like sharp strawberries, watermelon and white flowers.

PALATE: The wine has outstanding acidity and tension in the mouth. Lively and refreshing.

PAIRING: Pasta, sashimi and carpaccios.

SERVICE TEMPERATURE: 6°C - 8°C.



VINEYARD CHARACTERISTICS

A selection of Syrah plots from the Torresalas estate, around the winery and Garnacha from the coolest area of Salas Altas, at the foot of the Guara range of hills. 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 harvesting, making use of the coolest time of day, is carried out during the second half of August, when these varieties are starting to turn colour and their acidity is still high. Winemaking is by gravity. Gentle pressing is carried out to obtain a fine, pale pink colour. Alcoholic fermentation takes place in cement tanks at a temperature of 14°C.

LAST VINTAGE AWARDS



◆ PACKAGING AND LOGISTICS



Bottle: 750 ml Burgundy bottles.

Bottle EAN: 8437020875042

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

Case (6 bottles) EAN: 18437020875049

- 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% • Acidity g/l: 5,87 • Residual sugar g/l: 1,48
Relative density: 0,9920 • PH: 3,44

CONTAINS SULPHITES PRODUCT OF SPAIN

① NUTRITION / INGREDIENTS

E (100 ml) = 341 KJ / 83 Kcal



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