



LAST VINTAGE AWARDS



SOMMOS COLECCIÓN SYRAH 2021

D.O.P. SOMONTANO

"A wine with a unique personality that is very versatile, complex and elegant."



VARIETY

Syrah.



TASTING NOTES

COLOR: Deep violet with a purple rim.

NOSE: Ripe red and forest fruits, with floral notes and hints of spice, such as bay leaf and pink pepper.

PALATE: Juicy and flavourful, with elegant tannins, balanced acidity and a long finish.

PAIRING: Duck, lamb, rich stews and game dishes.

SERVICE TEMPERATURE: 14°C - 16°C.



VINEYARD CHARACTERISTICS

The vineyard is trained using the Cordon Libero system, with the vine supported on a single fruiting wire positioned. The canopy is allowed to grow freely above the wire, providing shade for the fruit and creating a growth habit similar to that of the traditional Spanish bush vine. The height of this training system makes it more difficult for water and nutrients to reach the fruit, resulting in smaller berries with a high concentration of aromas and tannins.



HARVEST AND WINEMAKING

Night harvest. The winemaking process is carried out by gravity, barreling and pump-overs with OVI. Fermentation takes place with wild yeasts. The wine is aged for twelve months in a selection of French oak barrels.



[LIMITED PRODUCTION OF 5,991 BOTTLES]

PACKAGING AND LOGISTICS



Bottle: Burgundy Light Blue

Bottle EAN: 08437015144924

- Bottle weight: 1,410 kg.
- Cork type: Natural 1°

Case EAN (6 bottles): 18437015144921

- Case dimensions: 27,2 x 30,4 x 18,2 cm.
- Case weight: 8,7 kg.
- Cases per pallet: 76 cases (19 x 4)
- Bottles per pallet: 456 bottles
- Euro pallet: 80 x 120 x 124 cm.
- Pallet weight: 688 kg.

ANALYSIS

Alcohol: 13,5% · Acidity g/l: 6,40 · Residual sugar g/l: 0,48
Relative density: 0,9900 · PH: 3,43

CONTAINS SULPHITES

PRODUCT OF SPAIN

① NUTRITIONAL / INGREDIENTS

E (100 ml) = 354 KJ / 85 Kcal



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