



LAST VINTAGE AWARDS



SOMMOS COLECCIÓN TEMPRANILLO 2020

D.O.P. SOMONTANO

"A classic wine representative of Spain,
made with a touch of modernity and
distinction from Bodega SOMMOS."



VARIETY

Tempranillo.



TASTING NOTE

COLOR: Deep ruby.

NARIZ: Fresh red fruit aromas reminiscent of raspberry, complemented by delicate lactic nuances and a subtle toasted note.

BOCA: Fruit-forward profile with good structure, round and persistent tannins.

MARIDAJE: Red meats, game, roasts, and aged cheeses.

SERVICE TEMPERATURE: 16°C.



VINEYARD CHARACTERISTICS

The vineyard is trained on a vertical trellis system with an east-west orientation, located at the highest point of the vineyard at approximately 400 meters above sea level. This orientation is key to protecting the grape clusters from excessive sun exposure, keeping them shaded during the peak summer months and helping preserve the grapes' freshness. The soils are on steep slopes, poor in nutrients, well-drained, with a sandy-loam texture, very stony and low in fertility.



HARVEST AND WINEMAKING

Harvesting is carried out mechanically at night to preserve the freshness of the grapes.

The winemaking process is by gravity, and the wine is aged for 12 months in new French oak barrels.



PACKAGING AND LOGISTICS



Bottle: Bordelaise Jupiter

Bottle EAN: 8437015144900

- Bottle weight: 1,630 kg.
- Cork type: Natural 1°

Case EAN (6 bottles): 18437015144907

- Case dimensions: 32 x 25,5 x 17,5 cm.
- Case weight: 10,5 kg.
- Cases per pallet: 70 cases (10 x 7)
- Bottles per pallet: 420 bottles
- Euro pallet: 80 x 120 x 168 cm.
- Pallet weight: 735 kg.

ANALYSIS

Alcohol: 15% • Acidity g/l: 4,87 • Residual sugar g/l: 1,82
Relative density: 0,9910 • PH: 3,78

CONTAINS SULPHITES

PRODUCT OF SPAIN

① NUTRITIONAL / INGREDIENTS

E (100 ml) = 389 KJ / 94 Kcal



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

