



LAST VINTAGE AWARDS



SOMMOS VARIETALES BLANCO 2025

D.O.P. SOMONTANO

"One of our most original wines,
with a highly innovative and
groundbreaking blend."



VARIETIES

Riesling, Chardonnay and Gewürztraminer.



TASTING NOTES

COLOR: Pale yellow with greenish reflections.

NOSE: An explosion of citrus aromas reminiscent of lime and pineapple, over a backdrop of mineral notes.

PALATE: Smooth, followed by a vibrant mid-palate with a crisp acidity that extends the wine's presence on the palate.

PAIRING: Ideal with fish, seafood, rice dishes, salads, sushi, and Japanese cuisine.

SERVING TEMPERATURE: 8°C - 10°C.



VINEYARD CHARACTERISTICS

Each grape variety comes from a different vineyard. The Riesling is grown at Finca de Güel, situated at 1,000 meters above sea level, where the grapes achieve balanced ripeness while retaining their acidity. The Chardonnay comes from our Finca Montesa, planted on poor, calcareous soils with a strong mineral character and low organic content. The Gewürztraminer is from Finca Torresalas, which surrounds the winery; the soils are loamy and soft, with high silt content and a notable presence of gypsum.



HARVEST AND WINEMAKING

Mechanical night harvest, carried out between the second and third week of August. A meticulous selection of all grapes is performed, followed by gentle pressing using only the free-run juice. All processes are by gravity. Fermentation takes place at a controlled temperature of 16°C. The Chardonnay is then aged on its lees for 4 months in French oak barrels, adding smoothness and texture to the wine. After this period, the final blending of the three varieties is carried out.

PACKAGING AND LOGISTICS



Bottle: Oak conical

Bottle EAN: 8437015144016

- Bottle weight: 1,310 kg.
- Cork type: Neutrocork / Spi

Case EAN (6 bottles): 18437015144013

- Case dimensions: 23,5 x 31 x 16 cm.
- Case weight: 8,1 kg.
- Cases per pallet: 105 cases
- Bottles per pallet: 630 bottles
- Euro pallet: 80 x 120 x 159 cm.
- Pallet weight: 850,5 kg.

ANALYSIS

Alcohol: 12,5% • Acidity g/l: 6,61 • Residual sugar g/l: 0,90
Relative density: 0,9904 • PH: 3,36

CONTAINS SULPHITES

PRODUCT OF SPAIN

NUTRITIONAL / INGREDIENTS

E (100 ml) = 328 KJ / 79 Kcal



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