

VIÑAS DEL VERO



SOMONTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO LA MIRANDA DE SECASTILLA

Vintage: 2013.
Denomination of Origin: Somontano.
Vineyard source: La Miranda, Prudencia, La Mata and La Pirámide.
Harvest date: September and October.
Composition: Mainly Garnacha, blended with Syrah and Parraleta.
Ageing: 8 months in french oak.
Alcohol: 13,5% vol.
Ph: 3,43.
Total acidity: 5,12 gr/l (tartaric).
Residual sugar: 2,6 g/l.
CONTAINS SULPHITES

VINTAGE

The 2013 harvest will be remembered as the latest in the history of Viñas del Vero. The first variety to be picked was Pinot Noir, starting on 2nd September, followed by Chardonnay. We began picking the other varieties in the week of 10th September and from then on the harvest was completed slowly and in stages, finishing on 29th October with the last Garnacha and Parraleta in our Secastilla valley vineyards. This harvest was one of the latest ever to start and one of the longest too, lasting two months. The grapes were late starting to ripen and did so slowly, due to both the temperature and the number of bunches. The process resulted in ideal phenolic maturing of the grapes in parallel with the development of the sugar levels, so as a result the 2013 wines offer a wealth of aromas as well as lovely, stable colours. This 2013 harvest is of high quality and the wines are open, expressive, fresh and aromatic, of modest alcohol levels and easy to drink. It is interesting to note that the analytic parameters point to the wines being suitable for laying down.

VINEYARD

The vineyards in the Secatilla Valley are in the extreme north east of Somontano, with a special Mediterranean micro-climate. Viñas del Vero cultivates 48 hectares of vineyard in this Valley, principally Garnacha with Parraleta

and Syrah. The altitude and unique orientation of these vineyards means that they receive a high number of sun hours which favours fruit maturation. The valley is dry and the sandy soils are quite stony.

WINEMAKING

The grape harvest was carried out over three stages during the month of October, starting with Syrah at the end of September, followed by Parraleta on the 21st of October and finishing with Garnacha at the end of the month. These three stages of harvest were ideal for the collection of the bunches at optimum ripeness. The grapes were hand harvested and transported in small crates to help with triage of the bunches on the selection table. Following pre-fermentation maceration on the skins, the alcoholic fermentation began and lasted for 10 days at temperatures lower than 25°C. The wine then went through malolactic. Following racking, the wines were blended and put into French oak barrels for aging over 8 months. The wines were stabilized and bottled naturally to retain the wines original characteristic.

WINEMAKER'S NOTES

Deep color with violet rim, elegant and attractive. Fresh aromas, black fruits, prunes, violet and some soft touches of toasted oak and sweet liquorice. Elegant expression on the palate with an explosion of flavours, velvety with a clean finish.

SERVING SUGGESTIONS

The wines should be served at between 14 and 16°C with red and roasted meats, rich fish dishes, cheese and desserts.



GRANDES
PAGOS
DE ESPAÑA

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