

## VIÑAS DEL VERO CHARDONNAY FERMENTADO EN BARRICA

Vintage: 2021  
Denomination of origin: Somontano.  
Vineyard source: Lantarrón and Pueyed.  
Composition: 100% Chardonnay.  
Harvest date: Second week of September.  
Ageing: 6 months ageing on its lees.  
Alcohol: 14% vol.  
Ph: 3,39.  
Total acidity: 6,20 gr/l (tartaric).  
Residual sugar: 1,80 g/l.  
CONTAINS SULPHITES

### VINTAGE

In Somontano the 2021 growing year was dry, with 29% less rainfall than the average in previous years. As to temperatures, the lowest was recorded on 6th January (-6.8°C) and the highest on 14th August (39.9°C). The harvest began on 23rd August with the Chardonnay grapes and finished on 19th October in our most northerly vineyards, following 58 days of picking, making this one of the longest harvests in our history. Overall, the 2021 harvest was staggered, with the only complication being the rain that fell at the beginning of September. This vintage's wines can be described as being of very high quality, displaying clear expressions of the different grape varieties and very pleasant sensations on the palate.

### VINEYARD

Viñas del Vero has Chardonnay vineyards in several locations in Somontano, the idea being to seek different expressions of the variety according to the plot's altitude, orientation and soil type.

To make this wine, we look for vines that are at their optimum ripeness that year, so this year we selected Lantarrón and Pueyed, two exceptional 'pagos' (vineyards) that are each very different from the other, on account of their soil and also because of the way the vines are tended.

### WINEMAKING

The wine was made from 100% Chardonnay grapes from these two selected 'pagos', which were harvested six days apart. The resulting musts were very concentrated and were fermented in 228-litre Burgundy type barrels toasted to five different levels so as to obtain the elegance and complexity that are typical of this style of wine. Following fermentation, the wine rested on its lees for six months, in barrel. During this time meticulous bâtonnage was carried out, giving the wine a beautifully smooth texture. After that, the wine was filtered and bottled.

### WINEMAKER'S NOTES

This wine is yellow with greenish iridescences and displays aromas of citrus and ripe tropical fruit that create a delightful bouquet in perfect balance with the notes of toast from the new wood. On the palate the wine is smooth, silky and bursting with flavour. Full-bodied and with a long finish, it has an interesting acidity that is typical of our northern latitude.

### SERVING SUGGESTIONS

The wine should be served at between 7 and 9°C and is ideal for pairing with smoked food, oily fish, light meat and characterful cheese.



*Gonzalez Byass*  
Desde 1835  
Familia de Vino

