

VIÑAS DEL VERO

SOMONTANO
DENOMINACIÓN DE ORIGEN

Lucas

VIÑAS DEL VERO LUCES

Merlot · Tempranillo · Syrah 2020

Vintage: 2020

Denomination of Origin: D.O. Somontano.

Vineyards: Salas Bajas & Pozán de Vero.

Varieties: Merlot, Tempranillo & Syrah.

Ageing: No

Alcohol: 13,5% vol.

ph: 3,21

Total acidity: 5.20 g/l (tartaric).

Residual Sugar: 4,60 g/l.

CONTAINS SULPHITES



VINTAGE

The 2020 agricultural year in DO Somontano has been very rainy with 700mm of rain in comparison with the 75 year average of 513mm, which is a 36% total increase. The temperatures have been average with similar levels over the summer to recent years. The harvest began on the 18th August and started with Chardonnay, finishing on the 6th October with Garnacha in Secastilla. The harvest was nicely staggered, with good weather and no rain.

VINEYARD

The vineyards from which the red varieties for Viñas del Vero Rosado were planted between 1988 and 2000. They have an altitude of between 350 and 450 m above sea level and a North-South orientation. The soils are Miocene, frank-sandy and very stony.

WINEMAKING

Luces Merlot Tempranillo Syrah 2020 is a blend of three wines made at different times: the first was made from Merlot grapes grown in our Salas Bajas vineyards, which were harvested during the last week of August. Later, the Tempranillo reached maturity during the second week of September, and finally, the Syrah made it at the end of the third week of the same month. They are made independently, for choosing later the best proportions to obtain the final assembly. After a maceration of the musts with its cold skins, only the flower musts were used for the subsequent fermentations. All of them were driven to temperatures that were always under 16 ° C. We made the final blend in October then, following cool stabilisation, we began to bottle the wine at the end of November.

WINEMAKER'S NOTES

The wine is a very bright pale ruby – a sign

of elegance. The aromas are intense and very fresh, the first impression recalling newly cut hay and lush woodland, then sweeter aromas of raspberry, blackcurrant and strawberry emerge. The wine is clean on the palate, fresh and richly flavoured, in perfect balance with the aromas. This is definitely a very satisfying, easy drinking wine.

SERVING SUGGESTIONS

Serve at between 8 and 10°C, with tapas, all kinds of appetisers, and as an enjoyable match for rice, pasta and fish dishes.

González Byass
Desde 1835
Familia de Vino

