



DE BEROZ WHITE FROM SOMONTANO

VARIETAL: Gewurztraminer **VINTAGE:** 2016 **ALCOHOL:** 14%
WINEMAKER: Nicolás Brull

WINEMAKING:

The time of harvest is carefully chosen to get as much of varietal aromas. Once in the winery, maceration lasts for four hours at 10 degrees. Subsequently, the drained juice ferments at medium temperatures (18 degrees) to respect the varietal character of the wine, when finished, the wine rests on its lees to extract the last aroma and gain complexity.

COLOUR: With a lively and elegant shine shows shades of yellow and steely, denoting youth and freshness of the wine.

AROMA: With floral aromas, rose petals and violets, fruits, especially lychees and ripe banana, also citrus, it is a distinctly varietal and complex wine, with a reminiscent of yeast and baking at the end, as well as with own limestones notes because it rest on its lees.

PALATE: Spectacular attack and very expressive. Bulky, dense and fat in its path and with an aftertaste to merengue, very ripe banana and ginger.

Somontano is unique in Aragón, if not Spain, in that its wines defy pigeonholing. The name means at the foot of the mountains and perfectly defines the geographic area where it sits this designation of origin, since it is a transition zone between the Ebro River valley and Pirineos. The DOs Costers del Segre and Navarra are about equidistant, east and west, respectively, and yet Somontano owes nothing to to either of them. Its altitude, climate, soils and native grape varieties are all contributors to the uniqueness of the area.

Soils tend to be heavy on sandstone and clay (hence the bright red colour) with aluvial material near the rivers. It has low fertility and good drainage. Almost all the soils are rich in calcium carbonates which makes them ideal for vinegrowing.

The altitude ranges between 350 meters and 650 meters. The climate, continental, is softened by involving the Pyrenees coat against the cold north winds. Yet there are frequent frosts in winter and summer temperature extremes.

The temperature differences between day and night are also very pronounced.

The average rainfall is 500 mm.

TASTING NOTES

THE REGION: SOMONTANO

