



BASIC DATA

Protected Designation of Origin (PDO) Somontano

Wine Type: Res Wine 2021.

Grape varieties: Cabernet Sauvignon, Merlot and Moristel.

ANALYTICAL CHARACTERISTICS

Alcohol content: 14% vol.

Total acidity: 6.32 g/l ácido tartárico

pH: 3.38

Residual sugar: 3.85 g/l

VINEYARDS AND HARVEST

Vineyard: Most traditional vineyard in Somontano. Pagos de Lazán.

Number of hectares: 70 hectares.

Average age of the vineyard: 20 years.

Yield: 4.000 kg/hc.

Soil type: Silt loam soil, shallow due to the proximity of sandstone bedrock horizons. It is a mountain range area with plots arranged in terraces. The limestone content and the scarcity of nutrients naturally limit the vigor of the vines, encouraging highly concentrated grapes and high-quality wines.

Pruning: Trellised vineyard, cordon pruned to 3 spurs per arm and 2 buds per spur.

Specific microclimate: The marked temperature contrast between day and night, typical of the highest vineyards in traditional Somontano, favours a slow and perfect ripening. The daytime sun generates sugars, while the cold nights slow down the plant's loss of acidity. The result is full-bodied, balanced wines with excellent natural acidity.

Harvest type: Mechanized for international varieties and manual for native varieties.

WINEMAKING

Tanks: Stainless steel.

Fermentation: Temperature controlled at 25°C. fermentation finishes at 28°C

Time: 12-14 days.

ELABORATION

Each variety is produced separately. Gentle extraction with frequent, low-volume pump-overs.

AGING

Aged between 12 and 14 months in medium-toast barrels, with a clear predominance of French oak combined with a subtle percentage of American oak that adds complexity. The cycle is completed with bottle aging to achieve its final roundness.

Aging cellar: Bodega Carmelo Castanera

Barrel type: 225 L French and American oak barrels.

FORMAT

Case of 6 x 75 cl

TASTING NOTES

👁️ **APPEARANCE:** Intense garnet color with brick-red rims.

👃 **NOSE:** Ripe black fruit, balsamic and spicy notes, pepper, coffee.

👅 **PALATE:** Full-bodied and elegant. Polished tannins, smooth, persistent, and complex.

🍷 **PAIRING:** Game stews, roasted young lamb, cured meats, and aged cheeses.