

VIÑAS  
DEL VERO



SOMONTANO  
DENOMINACIÓN DE ORIGEN

## VIÑAS DEL VERO LA MIRANDA DE SECASTILLA GARNACHA BLANCA



Vintage: 2014.

Denomination of origin: Somontano.

Vineyard source: "Pago La Miranda" Secastilla Valley.

Composition: 100% Garnacha Blanca.

Harvest date: First week of October.

Ageing: 4 months in French Allier oak.

Alcohol: 13% vol.

Ph: 3,00.

Total acidity: 5,55 gr/l (tartaric).

Residual sugar: 2 g/l.

CONTAINS SULPHITES

### VINTAGE

2014 can be described as a "normal" year in that the winter was dry; April was rainy and in August and September there were a fair few days of light rain. On the whole the levels of rainfall were below the average for the last decade whilst another unusual feature of this year was the lack of wind, the absence of the classic "cierzo" that is typical of the Ebro valley. The harvest began on 22nd August, starting with the Pinot Noir then moving on to the Chardonnay and Merlot grapes. The Gewürztraminer were picked "unusually" early, over the first ten days of September, followed by the Syrah and Tempranillo, which were good and fresh with a good acidity level. The indigenous varieties with the longer growth cycles such as Macabeo, Moristel, Cabernet Sauvignon and Parraleta ripened at the end of the month whilst the red and white Garnacha grapes were picked in early October. There were no spells of intense heat and sunshine in 2014 and as a result the grapes ripened slowly, producing well balanced bunches of fruit. The early varieties thus produced highly expressive, aromatic and flavoursome wines whereas the later varieties produced extremely fresh, attractively textured wines that are very fluid on the palate.

### VINEYARD

"The Pago La Miranda" (Estate of Miranda) in the Secastilla Valley is situated in the northeast of Somontano with a

special Mediterranean microclimate that has quite different climatic conditions for vine, olive and almond growing. On stony slopes at more than 700 metres above sea level, we have recovered very ancient Garnacha vineyards, the traditional variety from Secastilla Valley. The altitude together with a special orientation of the vines ensures many hours of sunshine, which naturally favours the ripening of the fruit. It is a non-irrigated area with sandy/loamy soils, which are very stony. There is an ancient tradition in the Secastilla Valley, where the female of the house owns the property, land and estate, hence the name of this particular estate "La Miranda".

### WINEMAKING

The grapes grown on the "Pago La Miranda" vineyard were harvested by hand as whole bunches and the bunches placed in small boxes. All were in perfect condition in terms of ripeness and health. They were destemmed quickly, crushed and transferred to the maceration tank in the vineyard itself. The tank was then taken to the winery, where the precious free-run juice was drawn off, being the only must fermented to make this wine. After being racked three times the wine was transferred to oak barrels to mature for four months before being filtered and bottled.

### WINEMAKER'S NOTES

The wine is pale yellow, reflecting the delicate nature of the grape variety. It displays remarkable finesse on the nose, with enviably balanced aromas of white fruit and nuts, such as hazelnuts. With a smooth attack on the palate it is pleasant and refreshing, a fine expression of the terroir where the grapes are grown. The flavours are clean and delicate, with a very pleasing aftertaste.

### SERVING SUGGESTIONS

The ideal temperature for serving this wine is between 8 and 10°C. It is great to drink with appetizers, salads, fish, rice dishes, foie gras and goat's cheese.

*González Byass*  
Desde 1835  
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