

# VIÑAS DEL VERO



## VIÑAS DEL VERO CLARIÓN

### TECHNICAL INFORMATION

**Vintage:** 2008.

**Denomination of Origin:** Somontano.

**Vineyard sources:** Almunieta, San Miguel, El Llano and La Piedra.

**Composition:** Selection of the best white grape varieties.

**Ageing:** No.

**Alcohol:** 13% vol.

**ph:** 3,34.

**Total acidity:** 5,40 gr/l (tartaric).

**Residual Sugar** 1,8 gr/l.

**First released vintage:** 1996.

We suggest it is served between 8 and 10° C, as an ideal accompaniment to aperitifs, fish of good texture, poultry, pâté, and semi cured cheeses.

### VINTAGE NOTES

The 2008 harvest has been one of the most complex and shorter harvests in the history of Viñas del Vero and also in the Somontano D.O., due especially to both an extremely long vegetative period and to a reduction in the quantity of harvested grapes. The agricultural year has been odd and unusual and thus the grape production. The absence of rainfalls during both winter and early spring turned into abundant precipitations in May and June which prompted the presence of powdery Mildew fungus and setting problems. Fortunately, rain fall respected the ripening and harvest periods allowing us to harvest with no rushes obtaining a perfect quality standard. It were also remarkable the hail storms that affected over 100 hectares in Sala's vineyards, and the impact they had on the overall harvest, resulting the lowest harvest in Viñas del Vero over the last ten years. Harvest began symbolically the 29th of August with the early Pinot Noirs and the 2nd of September with the Chardonnay and Merlot, followed by the Gewüztraminer, Syrah and

Tempranillo, finishing the 10th of October with the Cabernet Sauvignon, Moristel, Parraleta and Garnacha. As it seems now, after a very long vegetative cycle and an extremely slow maturation period, we have obtained a harvest with an exceptional quality, good acidity and less sugar concentration than previous years, with a perfect combination of both parameters. 2008 is an overwhelming vintage for white wines (fresh and intense aromas together with a good acidity balance) and expressive red wines (high chromatic intensity, round and harmonious tannins with medium alcohol levels).

### VINEYARD

Viñas del Vero Clarión is selected every year from our finest white grapes. Before each harvest Pedro Aibar, our winemaker, makes the selection from our best and lowest yielding vineyards.

### WINEMAKING

The grapes that were used to produce this exclusive wine were hand picked at the beginning of September in the early morning hours. The difficult climatic conditions during harvest necessitated a very thorough and careful winemaking process. A skin maceration was carried out over 6 hours at 16° C before the alcoholic fermentation, which took place at the same temperature for 20 days. The wine was not aged in oak and was fined with bentonite before undergoing an earth filtration. It was bottled in February 2009.

### WINEMAKER'S NOTES

Viñas del Vero Clarión 2008 is a light greenish yellow colour. . On the nose, this wine surprises for its wide range of white flowers aromas, tropical fruits (papaya, passion fruit, pineapple and guava) and summer fruits (apricot, peach and medlar) over elegant smoked tones. Very persistent and delicate on the palate, with a fine complex and long finish that will reach its peak after some time in bottle.

