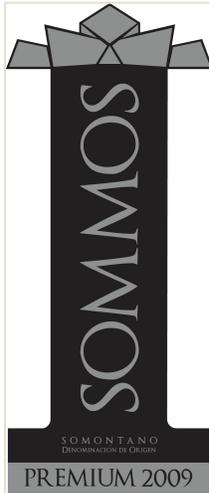


## SOMMOS PREMIUM 2009. LAS BAS. SOMONTANO.



**VARIETALS:** Tempranillo, Merlot & Syrah

**FARMING PRACTICES:** Single vineyard, very low yields of 1lb/plant, night harvest the 2<sup>nd</sup> week of September

**WINEMAKER:** Óscar Martínez Camiruaga

**VINIFICATION:** Traditional fermentation in French oak vats, malolactic fermentation on lees for 15 days in new French oak barrels

**AGING:** 14 months on lees in new, fine grain French oak barrels

**TASTING NOTES:** Bright, intense cherry color. Aromas of jammy fruit with mineral notes. Continued flavors of ripe fruit with toasted notes. Full bodied in the mouth with good structure, balance and smooth tannins. Elegant and complex with a long finish.

Nestled in the foothills of the Pyrenees mountain range, in Somontano, the Las Bas vineyards are some of the northernmost in Spain. Located at 1,300 feet above sea level, the winery is a beautiful meeting of traditional and modern.

Great care is taken with the fruit from harvest to vinification. The grapes are harvested at night to avoid the heat and transported to the winery in airtight containers, to guard against temperature variations and environmental contamination. Once they arrive at the winery, the grapes are carefully unloaded to avoid being crushed. Finally, the winemaking hall is over 88 feet tall, allowing all movement of the grapes, must, and wine to be accomplished by gravity.

The region is perfectly suited to the cultivation of vines. It enjoys a continental climate, sheltered by the Pyrenees Mountains from cold, northern winds. Nonetheless, summers are hot and winter freezes are common. The soil is poor in organic material, with good drainage and the temperatures fluctuate significantly between night and day.

“Somontano” can be translated as “under the mountain”, as the region sits in the shadow of the foothills of the Pyrenees. The area has been planted with vineyards since Roman times, around 500 B.C. Approximately 120 miles from the border with France, Somontano became home to many French winemakers during the 19<sup>th</sup> century, who brought their own vines with them. It is for this reason that Merlot, Pinot Noir and Gewürztraminer can now be found in the area.

