



Somanilla

Crianza

SOMANILLA is our QUALITY wine and it was the first one we produced, from which the winery emerged. From the beginning, it has given us many joys thanks to its awards and recognitions. Its name comes from one of our vineyards.

Harvest: October Maceration: six days. Aged in French (80%) and American (20%) oak barrels for 16 months. Unfiltered and unstabilized.

Variety: 100% Tempranillo.
Alcohol Content: 13.5% ABV

Color: Intense cherry red color of high layer.

Aroma: Raspberry and blackberry aroma on the nose in its first aromatic development, adorned with fine notes of aging —cocoa and spices. In its second development, its ripe fruit takes hold of the taster, offering the best sensations of red blackberry fruit at full ripeness.

Palate: After the first essence of greedy fruit on the palate, balanced gustatory sensations are expressed, which end in an attractive flavor of good bitterness that will constitute the pleasing memory of this so special wine.



8 DUERO

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