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# HAWKSHEAD WINES

## VIÑAS DEL VERO, SPAIN

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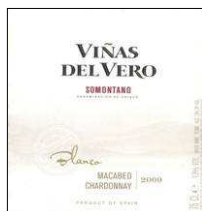
Situated almost mid-way between the Mediterranean and the Atlantic Ocean, in the foothills of the Pyrenees, Somontano is a new and dynamic wine region. Its name means 'under the mountains' reflecting its situation a few miles from the Guara and Salinas ranges. The hot dry summers are moderated by cooling winds, whilst the winter rains refresh the vines. Visiting the region we were struck by the contrast between the pure intensity of the sunlight and the warm rather than hot temperatures. This is a barren, hilly region, dry and infertile, of little agricultural value but perfect for vines. The region became a D.O. in 1984 and its rise to prominence has been driven by the Vinas del Vero estate which has focused entirely on premium wines from an ultra-modern winery and immaculately tended vineyards.

Vinas del Vero began in 1986 with the purchase of 550ha of land around Barbastro. Following analysis of the site and its soils a range of traditional and international varieties were planted. The winery was completed in 1993, equipped with the latest technology to ensure the most natural winemaking possible. It is set into the hillside, allowing gravity rather than mechanical pumps to transfer the wine at each step. Proper hygiene, temperature control and minimal handling ensures pure, terroir specific wines that give a real sense of place. This is particularly true of wines from the Secastilla vineyard, discovered by the winemaker whilst out cycling in the hills. The ancient Garnacha vines were being tended by the 92 year old owner who used to walk there from the village each day with a packed lunch prepared by his wife Miranda! Following negotiations the company first rented and then bought the vineyard and its potential was duly recognised when the Secastilla red was awarded the Trophy for the best Spanish wine at the International Wine Challenge in 2005. This achievement not only shows the quality being achieved at this relatively new estate but also the way it marries the best of old world traditions and modern innovation. Across the range these are distinctive, contemporary wines providing good value at all price points. Vinas del Vero is ambitious, different and exciting and we think you really must try their wines!



Greg Shaw (right) at Secastilla with Bernardo Hualde of Vinas del Vero

**VINAS DEL VERO**  
Macabeo Chardonnay 2009  
SOMONTANO DO 13%



This is an attractive blend of 40% Chardonnay with 60% Macabeo, a normally unremarkable variety known as Viura elsewhere in Spain. This wine however shows what can be achieved when you plant at altitude, 350 to 450m in this case, avoid over-cropping and treat the grapes with care in the winery to avoid oxidation. Made with fruit from vineyards in Salas Bajas and Barbastro, this crisp and intense Macabeo wonderfully compliments the richer, more rounded Chardonnay flavours.

*Pale straw colour and attractive aromas of pear, white peach, lemon sherbet and a touch of apricot. Ripe stone fruit flavours, tangy lemon, crisp acidity and a long, refreshing finish with mineral notes. A lovely summery wine.*

At Peak Now - 2013

**ES0889W** £7.99

**VINAS DEL VERO**  
Cabernet Merlot 2009  
SOMONTANO DO 13.5%



The Merlot vineyard is situated near the winery, whilst the Cabernet is at Castillazuelo a few miles upstream along the Vero river. The soils and aspect here particularly favour Cabernet, giving good fruit ripeness, as you might expect in this climate, but also freshness and vitality. The wines is aged four months in French and American oak barrels resulting in a wine with the fruit to be enjoyed young but also the structure to cellar.

*Lifted aromas of cassis, black cherry, wood spice and mocha. Savoury berry fruit flavours that develop in the glass revealing additional notes of dark chocolate, liquorice and hints of cedar. Ripely fruited with a lingering, delicate spice to finish.*

At Peak Now - 2014

**ES0899W** £7.99

**LA MIRANDA DE SECASTILLA**  
Garnacha Blanca 2008  
SOMONTANO DO 14%



This remarkable wine comes from the rugged slopes of the Secastilla Valley. Here some of the ancient Garnacha vines, planted at more than 700m in altitude, have mutated to produce only white grapes. The non-irrigated, stony soils yield a few intensely concentrated grapes, which after careful selection are fermented in second year French Allier oak barrels. The result is a unique and wonderfully rich white wine.

*Straw coloured with restrained aromas of quince, apple, lemon, vanilla musk and whitecurrant. Full bodied, rounded with good texture and mouthfeel. Complex stone fruit flavours, vanilla oak, minerals and subtle floral notes. Bold flavours balanced by fine acidity. Most impressive.*

At Peak Now - 2013

**ES0900W** £10.99

**LA MIRANDA DE SECASTILLA**  
Garnacha Tinto 2008  
SOMONTANO DO 14%



The Garnacha vines in the 'Pago La Miranda' are over 90 years old and the combination of age, altitude, minimal rainfall and long sunny days produce extremely ripe concentrated grapes. Cool nights help retain vital acidity and this gives balance between the fruit and alcohol. Following a long maceration on the skins to extract maximum colour the final wine is then aged eight months in French Allier oak barrels.

*Deep colour and intense aromas of raspberry, cherry, blackberry, liquorice and vanilla spice. Lovely, ripe, rich red berry fruit flavours with good underpinning acidity. Flavours fan out on the aromatic finish with lingering redcurrant and even an almond character. Big, bold but not over done.*

At Peak Now - 2015

**ES0918R** £10.99

**save  
up to  
13%**

The 12 bottle Sampler Case is **£99.87** including Free Delivery  
It contains 2 bottles each of the La Miranda wines, 4 each of the Vina del Vero wines – a **saving of up to £15**  
Alternatively, make up your own 12 bottle case of these wines and receive Free Delivery on your order – saving £6.99

VINAS DEL VERO SAMPLER CASE

Delivered Price	£114.87
OFFER PRICE	£99.87
ORDER CODE	<b>ESCO10M</b>