



RESERVA

HERAS DE CORDÓN

Tasting notes

COLOUR: High intensity cherry red, bright and young with blue tones.

NOSE: Its intensity is perceivable without even swirling the glass. The bouquet reveals red cherry, berries, red currant and blackcurrant with a tart and fresh base. When swirling the glass, hints of finely roasted coffee beans as well as pink pepper arise.

MOUTH: Intense first sensation of flavours and very fruity. Silky touch of red berries. Balanced and well rounded wine on the palate, characterised by its freshness and good acidity. Tannins are present but in a very well integrated and friendly manner, granting the wine a good structure and elegance. Medium-high body. Pleasant and long aftertaste with a slight hint of coffee and toffee.

Serving temperature:

18°C.

Serving recommendations:

Cold meat, antipasti, all types of meat, stews and game meat dishes.

Technical sheet

ORIGIN OF THE VINEYARDS: Rioja Alavesa: Laguardia, Elciego and Lapuebla. Rioja Alta: Cenicero and Fuenmayor. Vineyards located at 550 metres above sea level with clay, calcareous and very stony soil.

GRAPES: 90% Tempranillo variety of 46 years of age. 5% Mazuelo variety of 35 years of age. 5% Graciano variety of 31 years of age.

GREEN PRUNING: Carried out both at the beginning of June and at the beginning of August. Vine shoots and leaves that prevent a correct ventilation of the grape are removed. Also, bunches that exceed production of 3.000kg/hectare are taken off the vine.

PRECIPITATION: 252,90 litres/m² of rainfall, mainly in autumn.

BARRELING: The barreling takes place in 28,000 liter stainless steel tanks.

HARVEST : Grapes are harvested by hand. Only those that are healthy and well-ripened are selected. They are brought to the wine cellar in boxes of 20kg and selected on the selection belt for their reception.

FERMENTATION: With autochthonous yeasts at a temperature of 30°C, the grape juice is pumped over the grape skin layer on a daily basis and the grape skin is broken.

PRESSING: Soft and slow pressing in a pneumatic press.

MALOLACTIC FERMENTATION: Malolactic fermentation is carried out after the alcoholic fermentation in stainless steel tanks, thus, when the wine is put inside the barrel, the malolactic fermentation has already taken place.

AGEING IN THE BARREL: The wine ages in French and American oak barrels for 18 months.

RESULT : A wine made with love, hard work, science and art for the delight of the most exquisite palates.

PRESENTATIONS:

- 750ml Bordeaux Prestige and personalised bottles.
- 12 bottle case packed in cardboard