



# VENDIMIA SELECCIONADA

## HERAS DE CORDÓN



### Tasting notes

**COLOUR:** High intensity garnet red with barely any development on the edge. A whole wine with a good hue.

**NOSE:** Pleasant tinges of wild herbs stand out, as well as a certain remembrance of laurel and Atlantic hues blended with boxwood and balsamic notes, without even swirling the glass.

When swirling it, scents arise which resemble creamy oak, scrubland rosemary, fallen leaves, accompanied by elegant spices such as clove, cinnamon, sandalwood and nutmeg.

**MOUTH:** Elegant first sensation with lively tannins, full of personality and kind. Fruity on the palate, the taste buds are caressed with nuances of minerals and ripe fruit. As the nose already revealed, hints of exotic spices are also found on the palate. A long, pleasant and racy aftertaste round up this complex yet creamy wine.

**Serving temperature:**  
16-18°C.

**Serving recommendations:**  
Cold meat, antipasti, all types of meat, dishes of small game hunting and wild fowl.

### Technical sheet

#### **ORIGIN OF THE VINEYARDS:**

Rioja Alavesa: Laguardia, Elciego and Lapuebla.

Rioja Alta: Cenicero, Fuenmayor and Navarrete.

Vines located at 550 metres above sea level with clay, calcareous and stony soil.

**GRAPES:** 80% Tempranillo variety of 25-37 years of age. 10% Mazuelo variety of 24 years of age. 10% Graciano variety of 24 years of age.

**GREEN PRUNING:** Carried out both at the beginning of June and at the beginning of August. The vine shoots and leaves that prevent a correct ventilation of the grape are removed. Also, the bunches that exceed the production of 4.000kg/ hectare are taken off the vine.

**PRECIPITATION:** 418,40 litres/m<sup>2</sup> of rainfall, primarily in autumn.

**HARVEST:** The grapes are handpicked. Only those that are healthy and well-ripened are selected. They are brought to the wine cellar in boxes of 20kg.

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

**FERMENTATION:** Fermentation takes place 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 American oak barrels for 13 months.

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

#### **PRESENTATIONS:**

##### **-Bottles:**

-75 cl. Bordeaux Prestige and personalised bottles.

##### **-Cases and gift boxes:**

- CARDBOARD: Case of 12 bottles.

BODEGAS Y VIÑEDOS HERAS - CORDÓN

Ctra. Lapuebla Km. 2

Tel. (+34) 941 451 413 - Fax (+34) 941 450 265

Apartado 29 - 26360 FUENMAYOR - LA RIOJA - ESPAÑA

bodegas@herascordon.com • www.herascordon.com