

HEREDITAS Red Reserve 2007



Harvest date: Second week of September 2007

Grapes: 10% Aragones, Alicante Bouschet 40% Cabernet Sauvignon 25% Syrah and 25%

Yield: 4.5 Ton / Ha

Winemaking: After rigorous control of maturation and selective harvesting for boxes of 13 kg, the grapes are stalked and crushed going to ferment in stainless steel tanks with temperature control (fermentation 25-27 ° C)

Stage: The wine aged 12 months in French oak barrels

Bottling Date: June 2009

Alcohol: 14.5%

Total acidity: 5.4

pH: 3.57

Residual Sugar: 2.7 g / l

Production: 4000 bottles

Tasting notes: lively ruby color with aromas of ripe red fruit, suggesting jam, associated with the coming of toasted wood. When opening will moved towards notes of cocoa, spices and some fine tobacco. In the mouth it is round and balanced, with soft tannins, dominated by the elegance, ending gently but with persistence.

