

# HEREDITAS Red 2007



**Harvest date:** Second week of September 2007

**Grapes:** 50% Aragones, Alicante Bouschet 25%, 20% Cabernet Sauvignon, Syrah 5%

**Yield:** 5.5 Ton / ha

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

**Stage:** The wine aged 6 months in French oak barrels.

**Bottling Date:** May 2009

**Alcohol:** 14%

**Total acidity:** 5.0

**pH:** 3.66

**Residual Sugar:** <2g / l

**Production:** 50,000 bottles

**Tasting notes:** ruby color with aromas of ripe red fruits. When you open will also evolve to notes of cocoa. Soft and very elegant in the mouth, fruity and very round, finishing with a smooth finish.

