

BODEGAS Y VIÑEDOS HERAS CORDÓN



Reserva

This wine is made with the most typical Rioja varieties such as Tempranillo, Mazuelo and Graciano, achieving a classic “coupage”. The Tempranillo variety is characterized by its unmistakable aroma and contribution of color. However, Mazuelo also stands out for its color intensity, acidity and structure, just like Graciano, which transmits freshness to the wines. This assembly provides the wines with ideal conditions for aging.



ORGANOLEPTIC CHARACTERISTICS

Visual phase

Ruby red color with brick red rims, bright and clean showing a medium-high robe.

Aromatic phase

The aromas of red cherries, fruits of the forest such as currants and cassis stand out, with an acid and fresh background, and menthol as well as spices such as white pepper or licorice.

Taste phase

Intense as well as fruity, silky and well assembled tannins, with good acidity and freshness. With a long and pleasant aftertaste, with light aftertaste memories of toffee and coffee.

VINEYARD

The varieties Tempranillo 90%, Mazuelo 5% and Graciano 5% are used. They are strains of 35-40 years located in the terms of Laguardia, Elciego and Lapuebla mainly, at an altitude of 550 meters, facing South and the type of soil is Clay - Calcareous and Alluvial.

TYPE OF WINE

Dry Red.

ELABORATION

The harvest takes place at the end of October. Macerates pre-fermentation for 2-3 days at 12°C. Vinification at a controlled temperature of 25°C in stainless steel tanks with native yeasts. Daily pump-overs are carried out to increase coloring extraction. Aged for 18 months in French and American oak Bordeaux barrels.