

# BODEGAS Y VIÑEDOS HERAS CORDON



## *Crianza Vendimia Seleccionada*

*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

Cherry red color with brick red rims, bright and clean showing a medium-high layer.

#### Aromatic phase

The aromas of fruit trees such as raspberries, black plum and raspberry, caramel, and also notes of spices such as pepper, cloves and vanilla stand out.

#### Taste Phase

It is silky, with pleasant tannins, and marked acidity at the same time that it is assembled; with a long finish and a good aftertaste.

### VINEYARD

The varieties Tempranillo 80%, Mazuelo 10% and Graciano 10% are used. They are strains of 24-37 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 13 months in American oak Bordeaux barrels.