

RIOJA RESERVA



HERAS CORDÓN

*Denominacion De Origen
Calificada*

VINTAGE: 2010

REGION: Rioja, Spain

GRAPES: 90% Tempranillo; 10% Graciano

ALCOHOL: 13% vol.

WINE CHARACTERISTICS: A blend of 90% Tempranillo and 10% Graciano, it was aged for 18 months in 80% new French and American oak. The winemaker at the showplace Bodegas y Vinedos Heras Cordon is Alejandra Roxane Schmedes from the renowned Remirez de Ganuza.

PAIRS WITH: Meat and stews

AGING: Given the carefully tended, lower yielding, mature vineyards (24-37 years old), native yeast fermentation, and 18 month elevage in French and American oak barrels. The wine is bottled unfiltered, after a fining with egg whites (more Rioja tradition for you).

DRINK: 2013 - 2025

SERVING TEMPERATURE: 46 - 50 °F (8 - 10 °C)

PACKAGING: 12 bottles ML750

AWARDS/RATING: 92 pts robertpaker.com

TASTING NOTES: A glass-coating opaque purple, offers up an alluring bouquet of scorched earth, leather, espresso, black cherry, and blackberry liqueur. Layered with tons of spicy, fruit, excellent balance, enough stuffing to evolve for another 4-6 years, lengthy, pure finish.

INTERESTING FACT: Official and exclusive suppliers the Vatican.

