

---

BODEGAS Y VIÑEDOS  
HERAS CORDON

---



EXPRESIÓN  
de Heras de Cordon  
EDICIÓN LIMITADA



# EXPRESIÓN HERAS DE CORDÓN



## Tasting notes

**COLOUR:** High intensity garnet red with barely any development on the edge. A whole wine with a good hue.

**NOSE:** Pleasant tinges of wild herbs stand out, as well as a certain remembrance of laurel and Atlantic hues blended with boxwood and balsamic notes, without even swirling the glass. When swirling it, scents arise which resemble creamy oak, scrubland rosemary, fallen leaves, accompanied by elegant spices such as clove, cinnamon, sandalwood and nutmeg.

**MOUTH:** Elegant first sensation with lively tannins, full of personality and kind. Fruity on the palate, the taste buds are caressed with nuances of minerals and ripe fruit. As the nose already revealed, hints of exotic spices are also found on the palate. A long, pleasant and racy aftertaste round up this complex yet creamy wine.

**Serving temperature:**  
16-18°C.

**Serving recommendations:**  
Cold meat, antipasti, all types of meat, dishes of small game hunting and wild fowl.

## Technical sheet

### **ORIGIN OF THE VINEYARDS:**

Rioja Alavesa: Laguardia, at 550 metres above sea level.  
Rioja Alta: Fuenmayor, a 405 metres above sea level. The soil is predominantly clay, calcareous and very stony.

**GRAPES:** 90% Tempranillo variety of 55 years of age laid out in trellises and goblet mode.

**VINEYARD YIELD:** Due to their age, the yield of these vines never exceeds 3000kg/hectare.

**HARVEST:** The grapes are handpicked. Only those that are healthy and well-ripened are selected. They are brought to the wine cellar in boxes of 20kg and selected on the selection belt for their reception.

**BARRELING:** The barreling takes place in 28,000 liter stainless steel tanks.

**FERMENTATION:** Fermentation takes place with autochthonous yeasts at a controlled temperature of 30°C; the grape juice is pumped over the grape skin layer on a daily basis and the grape skin is broken.

**PRESSING:** Soft and slow pressing in a pneumatic press.

**MALOLACTIC FERMENTATION:** The malolactic fermentation takes place after the alcoholic fermentation in new French oak barrels.

**AGEING IN THE BARREL:** The wine ages in new French oak barrels for 22 months.

**RESULT :** A wine made with love, hard work, science and art for the delight of the most exquisite palates. A unique wine with a very limited production.

### **PRESENTATIONS:**

- 75 cl. Bordeaux Prestige and personalised bottles.
- Wooden boxes:
  - Case of 6 bottles.
  - gift case of 1, 2 and 3 bottles.

### **BODEGAS Y VIÑEDOS HERAS - CORDÓN**

Ctra. Lapuebla Km. 2  
Tel. (+34) 941 451 413 - Fax (+34) 941 450 265  
Apartado 29 - 26360 FUENMAYOR - LA RIOJA - ESPAÑA