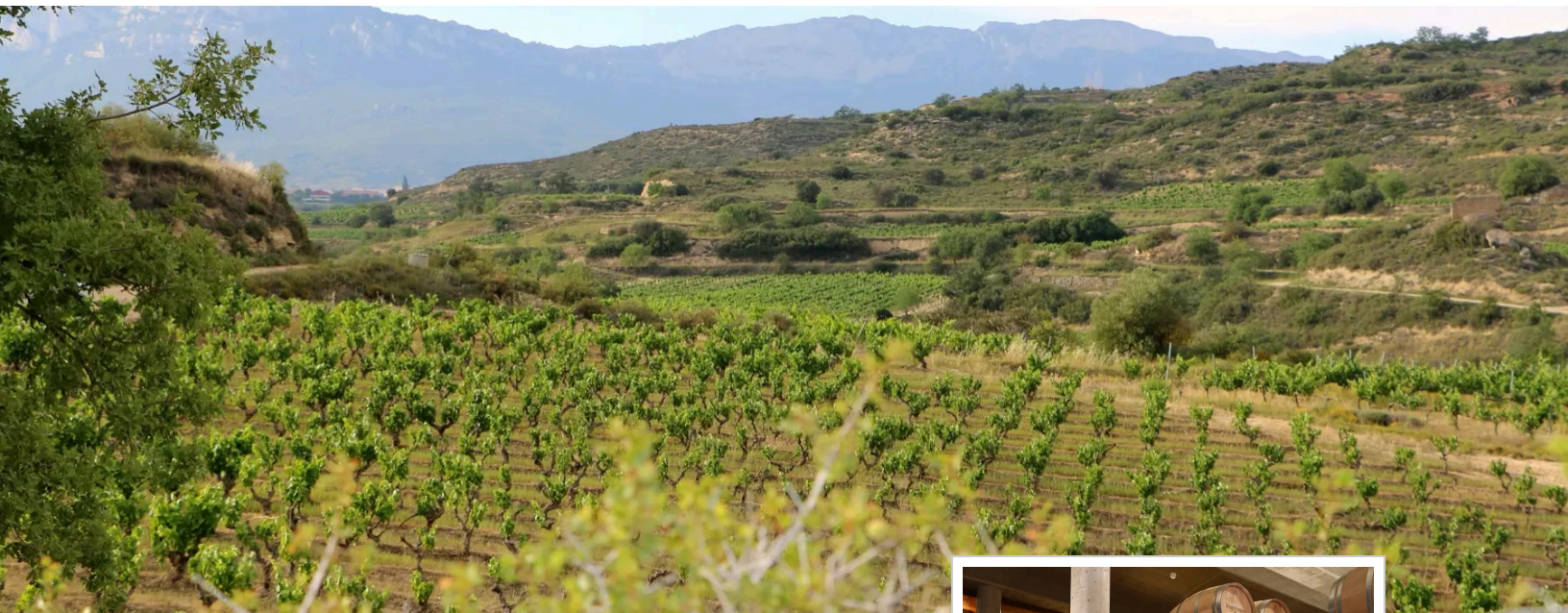


Comments of a Bon Vivant:

Red cherry, cassis and a touch of pink pepper, silky and long with a whisper of coffee. Open it for game, stews or a board of cured meats.

Heras Cordon Reserva



The Heras Cordon family has made Rioja since the 19th century, when they dug their first cellars into the earth and rock of Lapuebla de Labarca, in Rioja Alavesa. In the 1970s the family began selling its crianza and reserva wines across Spain, and in the 1990s bought a vineyard in Fuenmayor, Rioja Alta, the site of today's winery.

The cellar was dug ten metres underground and built from the stone of abandoned 19th-century railway stations, behind a door rescued from a ruined Segovia convent. The family owns 50 hectares and advises the growers of another 60, all in Rioja Alta (Fuenmayor, Cenicero, Navarrete) and Rioja Alavesa (Laguardia, Elciego, Lapuebla de Labarca).



Vibe: *Classic*
Emotions/Occasions:
Celebration
Family

Heras Cordon Reserva



SKU: 141067

Region	Rioja Alavesa (Laguardia, Elciego, Lapuebla) and Rioja Alta (Cenicero, Fuenmayor)
Classification	Rioja DOCa Reserva
Vintage	2019
Grapes	90% Tempranillo (46-year-old vines), 5% Mazuelo, 5% Graciano
Soil Composition	Clay-limestone, very stony
Elevation	550 m
Yield	Green-harvested to a maximum of 3,000 kg/ha
Harvest	By hand, into 20 kg boxes, then sorted on a table
Fermentation	Native yeasts at 30 °C in 28,000-litre stainless steel, with daily pump-overs; malolactic in tank
Ageing	18 months in French and American oak barrels
Alcohol	13.5%
Serving	18 °C

VITICULTURE

The vines grow at 550 metres on clay-limestone, very stony soils across Rioja Alavesa and Rioja Alta. The team green-prunes twice, in early June and early August, opening the canopy so the grapes breathe and dropping any bunches above 3,000 kg per hectare.

Cherry red with blue glints. Red cherry, forest fruits, redcurrant and cassis over a fresh, acidic core, opening to fine roasted notes and pink pepper. Silky red fruit on the palate, fresh and balanced, with well-integrated tannins and a long finish of coffee and toffee.

SALES FACTS:

- Family winery making Rioja since the 19th century
- Hand-picked, native-yeast fermentation
- 18 months in French and American oak