



BODEGAS FORCADA

Vinedos Alta Montaña

HERENCIA DE BACO



Wine type (D.O.C.Rioja) Crianza Red

Alcohol content 14,50°

Chemical test Under organic conversion phase, it only contains sulphites.

Wine-Making process: Manual harvest. De-stemmed grapes. Prefermentation maceration in stainless steel tanks at 5°. Fermentation at 25° for 10 days. Maceration with skins for colour extraction for 10 days.

Ageing: 12months in almost new American and French oak barrels.

Grape variety: 80% tempranillo, 18% grenache, 2% graciano

Recommended serving temperature: 16-18 degrees Celsius

Vineyards (3%) Up to 90 years old, located at an altitude of 600-800 metres within the biosphere reserve.

Tasting notes - Intense bigarreau cherry red color, clean and bright, with slight brick hues. - Intense, spicy aromas, ripe fruit well combined with aging roasted flavors, chocolate, very complex. - The impression in the mouth is pleasant and well structured, with good balance between fruit and roasted flavors, vanilla, balsamic hues, and a great fruit candy final sensation.

Bottle - Height: 314 mm

- Capacity: 750 ml

- Weight: 1,300 grams

New Wine, not presented to awards yet.

