



BODEGAS FORCADA

*Vinedos Alta Montaña*

## HERENCIA DE BACO

**Wine type:** (D.O.C.Rioja) Reserva Red

**Alcohol content:** 14,50°

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

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

**Ageing:** 12 months in almost new American and French oak casks, getting smoother after 24 months in bottle.

**Grape variety:** : 85% tempranillo, 10% grenache, 5% graciano

**Recommended serving temperature:** 16-18 degrees Celsius

**Vineyards:** (10%) up to 90 years old at an altitude 600-800 metres inside a 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:** - Ean 13 Bottle: 8437004010308

- Height: 313 mm
- Capacity: 750 ml
- Weight: 1,350 grams



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