



LLEIROSO

RESERVA ESPECIAL SERGIO HERNÁNDEZ

We select the best grapes for our Special Edition, the key to its quality. This wine is shaped in collaboration with the renowned Mexican artist Sergio Hernandez, creator of the labels that dress this magnificent Reserva.

TECHNICAL SHEET 2009

- **Grape variety:** 100% *Tinta fina*.
- **Production:** 4,000 bottles
- **Soil:** clayey-calcareous.
- **Output:** 7 tonnes por hectare.
- **Vineyard age:** 25 - 50 years.
- **Grape harvest:** second week of October.
- **Ageing:** 18 months in new French oak barrels. 24 months in bottle.
- **Process**
 - Hand-harvested in 15 kg crates and de-stemmed on deposit, the grapes pass through the selection table.
 - Destalked on deposit without using pumps, and macerated of the must with the peel at low temperature, for at least five days, for the maximum extraction of colour.
 - Controlled fermentation at temperature not exceeding 30°C. in conical stainless steel tanks with daily delestages and mixing the pasta every 3 hours. Spontaneous malolactic fermentation controlled at 22°C after alcoholic fermentation in tank.
 - Aged in new French oak barrels for 18 months. After that, the wine is clarified by albumen and bottled without being leaked to respect at maximums the constitution of the wine.
 - The wine rests and is rounded for a further 24 months in bottle before going out to market.
- **Bottling date:** June 2012
- **Alcohol:** 14,5% vol.

TASTING NOTES

- **Colour:** clear and bright, and rich ruby red notes, middle-high layer.
- **Nose:** very expressive with notes of ripe red fruit with toasted oak spice notes, well integrated.
- **Palate:** round, balanced flavours of ripe and rich cherries, plum with toasted oak and a very long, full finish.
- **Serving temperature:** 18°C / 64,4°F

