

## WINE CHARACTERISTICS

HDL  
Reserva 2005

**Classification**  
Regional Wine from Alentejo

**Varieties**  
Aragonez and Syrah

**Soil**  
Argillaceous shales

**Vintage year**  
2005

**Type**  
Red

**Production of wine**  
14.000 bottles

**Characteristics**  
**Tasting**

Complex nose, well seasoned, with bourbon-vanilla, clove, cinnamon, cedar-wood, good structure, juicy with mature good tannins  
"Der Sommelier, Weinwelt"

**Vinification**  
Traditional fermentation in modern inox-tanks with controlled temperatures of about 28°C. 12 month in French and American oak barrels and afterwards at least 12 months maturing in the bottle

**Foreseen longevity**  
8 years

**Analyses**  
Alcohol: 14.1% v/v  
Total Acids: 6,1 g/L in tartaric acid  
pH: 3,68  
Residual sugars: 2,6 g/L

**Service**  
Must be served to the temperature of 16 to 18°C,  
to complete plates of meat and cheeses

**Conservation**  
Bottles in aired and dark place, between 12 and 13°C  
and with relative moistness close to 60%

**Text for back-side label**  
The HDL Reserve 2005 is a regional Alentejo wine produced from varieties Aragonez and Syrah from grapes proceeding from the HERDADE **DOS LAGOS**, situated near Mértola  
Complex nose, well seasoned, with bourbon-vanilla, clove, cinnamon, cedar-wood, good structure, juicy with mature good tannins  
Contain sulfites

**Wine-maker**  
António Saramago

**Medals / Prizes**  
Câmara de Comércio e Indústria Luso Espanhola – VI Concurso – Arabel Ouro  
Wine Masters Challenge 2007 - Bronze  
III Concurso de Vinhos do Baixo Alentejo - Bronze



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