

WINE CHARACTERISTICS

HDL
Regional Tinto 2006

Classification
Regional Wine from Alentejo

Varieties
Aragonez and Syrah

Soil
Argillaceous shales

Vintage year
2006

Type
Red

Production of wine
62.000 bottles

Characteristics
Tasting
Ruby colour, aroma of ripe fruits, cherries, violet, coffee caramel and vanilla, soft tannins, good structure and long lasting final

Vinification
Traditional fermentation in modern inox-tanks with controlled temperatures of about 28°C and short maturation in French and American oak-barrels

Foreseen longevity
6 years

Analyses
Alcohol: 13,6% vv
Total Acidity: 5,6 g/L in tartaric acid
pH: 3,57
Residual sugars: 2,0 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 Regional Tinto 2006 is a regional Alentejo wine produced from varietals Aragonez and Syrah from grapes proceeding from the HERDADE DOS LAGOS, situated near Mértola
Contain sulfites

Wine-maker
António Saramago

Medals / Prizes
AWC Vienna 2006 – Very Good
Wine Masters Challenge 2008 - Silver

HDL
DOS LAGOS

HERDADE



Sociedade Agrícola HERDADE DOS LAGOS, Lda

Caixa Postal 43, Vale de Açor, 7750-056 MÉRTOLA, Alentejo Portugal

Tel.: (00351) 286 991 145 ou 286 991 215 | Fax.: (00351) 286 991 146
Website: <http://www.herdadedoslagos.com> E-Mail: herdadedoslagos@sapo.pt

© Sociedade Agrícola HERDADE DOS LAGOS, Lda