

WINE CHARACTERISTICS

HDL
Reserva Syrah 2005

Classification
Regional Wine from Alentejo

Varietals
Syrah

Soil
Argillaceous shales

Type
Red

Vintage year
2005

Production of wine
21.500 bottles

Characteristics
Tasting

Highly concentrated, intensive fruit-aroma of blackberries and blackcurrant, unobtrusive harmonic wood-note, very long lasting flavour

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

Foreseen longevity
8 years

Analyses
Alcohol: 14,7% v/v
Total Acidity: 6,1 g/L in tartaric acid
pH: 3,65
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 the back-side label
The HDL Syrah Reserva 2005 is a regional Alentejo wine produced from chaste Aragonez and Syrah of grapes proceeding from the HERDADE DOS LAGOS, situated near Mértola
Contain sulfites

Wine-maker
António Saramago

Medals / Prizes
AWC Vienna 2007 - Gold
III Concurso de Vinhos do Baixo Alentejo - Silver
Wine Master Challenge 2008 - Silver



HERDADE



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