

WINE CHARACTERISTICS

HDL
Reserva 2004

Classification
Regional Wine from Alentejo

Varieties
Aragonez and Syrah

Soil
Argillaceous shales

Vintage year
2004

Type
Red

Production of wine
23.000 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: 14.2% v/v
Total Acids: 6,9 g/L in tartaric acid
pH: 3,44
Residual sugars: 3,0 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 Reserve 2004 is a Regional wine Alentejano 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

I Concurso de Vinhos AVAPI – Gold
III Concurso de Vinhodo Baixo Alentejo - Bronze
Wine Masters Bronze

HDL
DOS LAGOS

HERDADE



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