

## WINE CHARACTERISTICS

HDL  
Vinho Tinto 2005

**Classification**  
Regional Wine from Alentejo

**Varieties**  
Aragonez and Syrah

**Soil**  
Argillaceous shales

**Vintage year**  
2005

**Type**  
Red

**Production of wine**  
21.000 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 Acids: 5,9 g/L in tartaric acid  
pH: 3,70  
Residual sugars: 2,1 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**  
The HDL Reserve is a Regional wine Alentejano produced from  
varieties Aragonez and Syrah from grapes proceeding from the  
HERDADE **DOS LAGOS**, situated near Mértola  
Contain sulfites

**Wine-maker**  
António Saramago

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](mailto:herdadedoslagos@sapo.pt)

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