

WINE CHARACTERISTICS

HDL
Aragonez 2006

Classification
Regional Wine from Alentejo

Varieties
Aragonez

Type
Red

Soil
Argillaceous shales

Vintage Year
2006

Production of Wine
9.000 bottels

Characteristics
Tasting

Garnet colour, with tones violet, aroma of ripe fruits, with notes of plum, good structure, juicy with mature soft tannins 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

Análises
Alcohol: 13.6% v/v
Total Acids: 4,34 g/L in tartaric acid
pH: 3,84
Residual sugars: 1,7 g/L

Service
Must be served to the temperature of 16 to 18°C,
to follow 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 is a regional Alentejo wine produced from chaste Aragonez from grapes proceeding from the HERDADE **DOS LAGOS**, situated near Mértola
Contain sulfites

Wine-maker
Dorina Lindemann

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