



hesVERA


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BODEGAS HNOS. ESPINOSA RIVERA C.B.

C/ Plazuela del Postigo 10

PESQUERA DE DUERO - 47315 Valladolid

Tel.: 983 87 01 37 / 626 06 05 16 • Fax.: 983 87 02 01

www.hesvera.es • hesvera@hesvera.es

BODEGAS HESVERA COSECHA LIMITADA

GRAPE VARIETY

100% Tinta Fina (tempranillo) from our estate, specially selected vineyards with very low quantity production, made with an extraordinary grape selection and high complexity.

ELABORATION

Maceration for 29 days. Alcoholic Controlled fermentation at 28°C. Malolactic fermentation takes place in French oak barrels for one month, followed by an additional aging for 25 months in French oak barrels.

COLOR

Opaque Ruby

AROMA

Ripe dark berries, mocha and toasty oak on the deeply scented nose.

PALATE

Very sweet, expansive flavors of cassis, bitter chocolate and vanilla notes. Broad, lush, and full-bodied, but also energetic, finishing long and sweet, with smooth tannins and harmonious acidity.

Alc. Vol.: 14.00% VOL