



2011 VAZA COSECHA

TASTING NOTES

Originating from the word “Baza” which in Spanish means “trump card” or “new beginning” Vaza represents a fusion of Spain’s winemaking vanguard and the country’s rich wine history. The wines are produced at Solar Viejo, a winery situated on the shoulder of the medieval village of Laguardia in Rioja Alavesa.

TASTING NOTES

Cosecha is bright and fruit-driven with aromas of strawberry cream and ripe, red plums open up to a palate that is velvet soft, with well integrated soft tannins and balanced acidity. On the palate, flavors of ripe cherries and summer raspberries finish with a touch of dark licorice, a notable characteristic we appreciate in all our wines.

FOOD PAIRINGS

Ideal for a versatile table, accompanying appetizers and entrees alike, these bright wines are delicious with seared tuna or salmon, pasta dishes, grilled sausages, chicken and pork as well as many of the exuberant flavors found in ethnic cuisine. Further affinities include roasted tomatoes, grilled vegetables and dried cherries.

WINEMAKING

- Fermentation temperature limited to 26°C.
- Extended maceration for 15 days.
- Malolactic fermentation in stainless steel tanks, at a controlled temperature of 12°C.
- Clarification and cold stabilized stabilization, followed by membrane filtration.

BLEND

100% Tempranillo

ANALYSIS

Alcohol: 14.06%
Total acidity: 5.23 g/l
Residual sugar: 1.5 g/l

For more information, visit www.heredadcollection.com.