



2012 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

Made entirely from Tempranillo grapes grown in Rioja Alavesa. Medium intensity in color with still some touches of violet. Deep fruity aromas, principally of raspberry and plum, typical of the grape variety. On the palate it is bright and attractive with a light touch of soft tannins. The youthful and refreshing character of this wine make it a perfect partner for a social evening with family and friends.

FOOD PAIRINGS

Rice dishes, pasta Bolognese, salads, most tapas and aperitifs, mild cheeses and cooked meats.

WINEMAKING

- Tempranillo grapes.
- Fermentation temperature limited to 26°C.
- Skin maceration for 15 days.
- Malolactic fermentation in stainless steel tanks, at a controlled temperature of 20°C.
- Clarification and cold stabilized stabilization, followed by membrane filtration.

BLEND

100% Tempranillo

ANALYSIS

Alcohol: 13.7%

Total acidity: 4.8 g/l

Residual sugar: 1.5 g/l

For more information, visit www.heredadcollection.com.