

# Herú

PINOT NOIR

2013

Legend has it that in a certain place called the Casablanca Valley, where witchcraft is still possible; days and night are captivated by the enchantments of a jealous guardian. Brave elves, a mix of gods and illusions, take care of the valley under the watchful eye of their red hooded leader: HERÚ, who protects the treasures growing under the southern rise of this valley.

This legend ends up in each bottle of Herú and rolls over the palate of the incredulous who, for once, are captivated by its taste which leaves its spirit intact, retrieving the best of the imagination, effort and good taste.



## VINEYARD

VARIETY: 100% Pinot Noir

DENOMINATION OF ORIGIN: Casablanca Valley

SOIL: Granitic red clay from one hill in particular. Fractured mineral granite rock at a depth of one metre.

LOCATION: The vineyard is oriented east-west, 20 degrees north.

HARVEST: The grapes were manually harvested on April 21st.

VINTAGE: 2013 was a moderate to warm year in Casablanca, so the white varieties were harvested early to maintain their freshness and balance and potential alcohol. There was no rain during the ripening period. The grapes were therefore in optimum condition when they were harvested.

## WINEMAKING

FERMENTATION: The grapes first underwent a cold maceration for around a week to draw out the colour and aromas. Then they were fermented in small open tanks at controlled temperatures of between 22°C and 26°C.

AGEING: All of this wine was aged for 12 months in French oak barrels: 25% of them new Bordeaux barrels, 35% second use and 40% third use.

TECHNICAL DATA:

Alc/Vol: 13,5 %GL

pH: 4,54

Acidity: 5,82 g/L (Tartaric Ac.)

CELLARING POTENTIAL: This wine can be kept for more than 8 years if stored correctly.

## TASTING NOTES

COLOUR: This wine is deep ruby in colour.

NOSE: The nose opens with the classic red fruit, such as strawberries and wild raspberries, typical of this noble variety. Notes of vanilla and spices intermingle subtly with a delicate minerality, making this a delightful and complex wine.

MOUTH: The mouth reveals intense, fruity flavours and tannins which are ripe, well-rounded and integrated into the elegant structure. Long in the finish. The French oak frames the expressiveness of this distinctive and elegant wine.

## SERVING SUGGESTION

Best served at between 14°C and 15°C. This wine pairs well with oily fish, pasta dishes, creamed soups and mature cheese.

