



DESDE  1949

VIÑA HERMINIA

Viña Herminia Reserva 2018 Rounded, full-bodied, and flavorful

Viña Herminia is located in a unique setting between the Ebro River and the Sierra de Yerga, a mountainous area of high ecological and oenological value. Its vineyards stretch along the slopes of Mount Yerga, at altitudes ranging from 400 to 700 meters. The altitude, position, and Mediterranean climate influence provide the ideal sunlight, temperature, and humidity conditions for the grape varieties used to craft Viña Herminia Reserva.

The personality of this wine is defined by the richness of Tempranillo, the vigor of Garnacha, and the exuberance of Graciano. A sincere and highly complex wine, it offers aromas of ripe black fruit, creamy notes, and a tobacco undertone. Rounded on the palate, it is expansive and holds great aging potential.

TASTING NOTES

Color: elegant and intense cherry red.

Aroma: dominated by ripe black fruit aromas with creamy and tobacco notes.

Flavor: round and smooth on the palate, long and balanced with an excellent finish.

PAIRINGS:



Red meats



Game dishes



Roasts



American and French oak, 18 months.



85% Tempranillo
10% Garnacha
5% Graciano



16° C



14° alc. vol.