

## *HEMAR OAK 2008*



### **TASTING:**

**COLOUR:** Intense, dark purplish-red.

**NOSE:** Complex fruit (strawberries and blackberries) with a hint of flowers (carnations and violets). Toasty and chocolate notes with spicy hints.

**MOUTH:** Elegant and silky.

### **VINIFICATION:**

Grape variety: **100% Tempranillo.**

Controlled alcoholic fermentation for 5 days, and 10 days post-fermentation maceration.

Malolactic fermentation in casks. Aged for 7 months in French and American oak.

### **TEST RESULTS:**

<b>Alcohol:</b>	13 %
<b>pH:</b>	3.62
<b>Residual sugars:</b>	1.35 g/l
<b>Total acidity:</b>	5.55

### **NOTE FOR CONSUMERS:**

- ☞ We recommend decanting 15 minutes before serving.
- ☞ Optimal serving temperature: 16 °C to 18 °C.