

# HERETAT DE TAVERNERS, S.L.

**Address:** Ctra. Fontanars-Moixent, Km. 1,8  
46.635 Fontanars dels Alforins – Valencia - Spain  
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**Enotourism:** Tasting Room (Monday to Friday from 10:00-13:00 and from 16:00-18:30, Saturday and Sunday from 11:00 -13:30). Guided visits to the cellar everyday with previous appointment.

**Foundation Year:** 1.999 **Vineyard (Ha.):** 25.

**Appellation:** D.O. Valencia, Subarea Clariano

**Technical Director:** Iván Gómez

**Winemaker:** Ana Gómez



## Wine Profile



**Name:** *El Vern* **Year:** 2008 **Sort of wine:** Red Crianza

**Area (D.O.):** D.O. Valencia, Subarea Clariano.

**Vineyards:** La Rambla, El Ribassal and Mallaura

**Soil:** Loam – sandy and loam – clay with stones, cultivated with vegetal cover.

**Composition:** 35% Tempranillo, 25% Cabernet Sauvignon, 25% Monastrell, 15% Merlot

**Alcohol:** 14,5% by Vol. **pH:** 3,6 **Total Acidity:** 6 g/l **Residual sugar:** 1,8 g/l

**Bottle:** Bordeaux 750 ml and 500 ml.

### Winemaking and Aging:

Wine made with the best grapes from the vineyards Rambla and Bodega with a range of soils which varies from the clay to the loam – sandy with stones. The soil handled with vegetal cover has a deacidifying effect on vines and results in a balanced production.

Alcoholic fermentation followed at a controlled temperature in medium sized (150 HI) stainless steel tanks, with daily pumpovers in order to extract rich colour and soft tannin from the grapes.

Depending on the development of each grape and wine, the wine remained in its skins from 8 to 12 days to achieve optimum extraction. Following pressing and malolactic fermentation, the wine was racked directly to American and French oak barrels from different tonneleries adapting each variety and its characteristics to the type of oak and age of the barrel to respect the wine character.

**Aging:** 12 months

**Number of bottles:** 13.129 (750 ml) and 1.500 (500 ml)

### TASTING NOTE

Clean, bright red cherry colour. Expressive on the nose, it is very perfumed with intermixed red fruit and scrubland aromas that mark its Mediterranean character. There are also hints of spicy aromas, chocolate, toasted and vanilla very integrated. With fruity and velvet mouth, finely integrated oak, soft tannins and well balanced.

### FOOD PAIRINGS

Mediterranean cuisine dishes, rice, pasta or cold recipes based on meat, blue fish and vegetables. Intense dishes but not with excessive preparation.