



## Hipperia

### D.O.P. Pago de Vallegarcía

#### Varieties

54% Cabernet Franc, 35% Cabernet Sauvignon, 9% Merlot, 1% Petit Verdot.

#### Type of wine

Special Reserve red wine aged 12 months in French oak barrels.

#### Analytical parameters

Alcohol: 15 %, Sugars: 2.1 g/l

#### Production

12,500 bottles 0.75 L, 500 bottles 1.5 L, 25 bottles 3 L

#### Winemaking

Pre-fermentative maceration at controlled temperature for 72 hours at 10 °C. Fermentation and maceration for 21 days with frequent pump-overs with aeration. Malolactic fermentation in French oak barrels and vats.

#### Tasting notes

Cherry red color.

Complex and elegant on the nose, with balsamic and spicy nuances. Broad and long on the palate, with a mineral finish and black fruit notes intertwined with toasted aromas.

## Awards

#### Añada 2016

- Jancis Robinson 17/20 (Superior)
- James Suckling 92pts
- Robert Parker 91pts
- Wine Up 93,69pts

#### Añada 2015

- James Suckling 90pts
- Robert Parker 90pts
- Wine Up 93,23pts
- Vivir el Vino 91pts

#### Añada 2014

- James Suckling 92pts
- Robert Parker 92pts
- El País 93pts
- Vivir el Vino 93pts
- Wine Up 92,46pts
- Gold Taste - Gold Medal Mundus Vini 2017

#### Añada 2013

- Robert Parker 90pts
- Wine Up 93,92pts

#### Añada 2015

- Robert Parker 90pts
- Wine Up 94,85pts
- TOP100 Prowein 2016 Best of Spain