



# BODEGAS VINA HERMINIA

## RIOJA

### FACT SHEET



#### OWNER

A joint venture between Luis Caballero S.A. (also owners of Emilio Lustau sherries) and Viñedos de Aldeanueva S.L., the major local cooperative.

#### PRODUCTS

White wines:

Rioja (Blanco), Viura

Rosé wines:

Rioja (Rosado), Garnacha

Red wines:

Rioja, Tempranillo

Rioja, Crianza

Rioja, Excelsus

Rioja, Reserva

Rioja, Vendimia Seleccionada, Garnacha

Rioja, Vendimia Seleccionada, Graciano

#### SIZE OF THE VINEYARDS

Viña Herminia has its own 4 hectare vineyard in front of the winery, but otherwise sources its grapes from the Viñedos de Aldeanueva cooperative, which happens to be the biggest vineyard owner in the whole of Rioja, as well as from growers in Rioja Alta and Rioja Alavesa. The winemaking team select only the best lots to ensure the superior quality of Viña Herminia wines

#### LOCATION OF THE VINEYARDS

The bodega is located in Aldeanueva de Ebro, just below Calahorra, at the south-eastern end of the Rioja Baja. Vineyards surround the winery, and extend up the slopes of nearby Monte Yerga to altitudes of 700m. This is unusually high for the Rioja Baja.

#### SOIL

Warm, sandy soils on the valley floor; calcareous chalk on the hillside slopes.

#### GRAPE VARIETIES

The white Viura, Rosé Garnacha and joven Tempranillo are all 100% varietals.

Crianza : 85% Tempranillo, 15% Garnacha

Reserva : 85% Tempranillo, 10% Garnacha, 5% Graciano

Excelsus : 50% Tempranillo, 50% Garnacha

The Vendimia Seleccionada wines are 100% varietals

#### VINIFICATION AND AGEING



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Temperature-controlled fermentation in stainless steel.

The white Vioura, rosé Garnacha and Tempranillo 'joven' see no oak; all other cuvées go into barrel. These are a mixture of American & French oak, plus a few Eastern European trial casks. Barrels are replaced every 4 years (every 7 years is the norm in Rioja).

The Crianza is released after 3-4 years ageing (barrel and bottle combined), the Reserva after 5-6 years.

Excelsus sees a much higher proportion of new wood - 60% - with 9 months in oak before bottling. It was originally devised by Australian winemaker David Morrison, and has been recreated by subsequent (Spanish) winemakers to express the unique flavours of Rioja with a New World richness and mouthfeel.

#### NOTES ON THE PROPERTY

Located in the Rioja Baja, at the southeastern end of the Rioja, Viña Herminia belongs to the Luis Caballero group of companies, also owners of Emilio Lustau S.A. in Jerez.

Viña Herminia offers a full range of Rioja wines, from vineyards on the slopes of Monte Yerga and Monte Argudo, up to an altitude of 700m, complemented with grapes from the best communes of the Rioja Alta and Rioja Alavesa. Expert vinification and blending ensures rich, generous, fruity wines, with great natural freshness and appeal. Best of all, the Viña Herminia range is very reasonably priced.

Over the last couple of years, a number of top UK and US commentators, including both Jancis Robinson and Robert Parker, have highlighted Viña Herminia as one of the premier addresses in Rioja for high quality and real value. Please request an ex-cellar offer for the very best prices on these over-delivering Riojas.