



Segura Viudas Reserva Heredad

Segura Viudas Reserva Heredad (Estate) is a limited production *méthode champenoise* wine originally made for members of the Segura Viudas family and their friends, hence the name.

Reserva Heredad is made exclusively from the best grapes grown in Segura Viudas' vineyards at Sant Sadurní d'Anoia in the Penedès region of Spain. Only the first pressing of the Macabeo and Parellada grapes goes into the making of the cuvée. The yeast is added and the wine is allowed to develop in the bottle for a minimum of five years.

Medium-bodied and mellow with a perfumed bouquet, character, and depth. This wine beholds a good fruit intensity on the palate and a long and slightly yeasty finish.

Reserva Heredad comes in a hand-blown bottle with a slender, tapered neck. The bottle is emblazoned with a silvery metal Segura Viudas crest and the base of the bottle rests in a metal coaster inscribed with grapes.

<u>Composition</u>	67% Macabeo 33% Parellada
<u>Time on Yeast</u>	Up to 4 years
<u>Residual Sugar</u>	1.1%
<u>Dosage</u>	11 g/L
<u>Alcohol</u>	12%
<u>Total Acidity</u>	0.7 g/100ml
<u>Suggested Retail Price</u>	\$20