

Segura Viudas

Segura Viudas Reserva Heredad

Segura Viudas Reserva Heredad is a limited production *méthode champenoise* wine originally reserved for members of the Segura family and their friends. Reserva Heredad is made exclusively from grapes grown in the estate's vineyards at Torrelavit in the Alt 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 up to four years.

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

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

Composition	67% Macabeo 33% Parellada
Time on Yeast	up to 4 years
Alcohol	12%
Total Acidity	.70 g/100ml
Dosage	11 g/L
Suggested Retail	750 ml bottle - \$20 1.5 L bottle - \$40

