



CONDADO DE HAZA CRIANZA 2019

WINERY: Condado de Haza
BRAND: Condado de Haza Crianza
ALCOHOLIC DEGREE: 14,5%vol
GRAPE VARIETY: 100% Tempranillo



TASTING NOTES:

COLOUR: Clean and brilliant with an attractive black cherry colour and purple undertones.

NOSE: Quite intense aromatics revealing ripe red berry and black fruits. Licorice notes, typical of the Tempranillo variety, also come through. Sweet, roasted coffee bean aromas follow with hints of vanilla and touches of spice.

PALATE: A fleshy, silky entry on the palate with perfectly integrated acidity and very pleasant, gentle tannins.

Black fruit flavours in the finish with blackberry in particular. The oak is very nicely integrated, expressing notes of toast and vanilla, characteristic of a wine aged in American oak barrels.

A medium to long finish.

SERVING TEMPERATURE: 12°C to 14°C.

BEST CONSUMED BY: This wine will offer optimal enjoyment as from its time of purchase.

FOOD PAIRINGS: Great with rice dishes, white and red meats, roast suckling lamb or suckling pig.



VINEYARD AND WINEMAKING

SOURCE OF GRAPES: Selected from our own vineyards located in Roa and La Horra at 800 metres altitude.

SURFACE AREA: A total of 164 hectares (405 acres).

AVERAGE AGE OF THE VINES: 30 years.

SOIL-TYPE: Heterogeneous soils with high clay content and the presence of sands.

CLIMATE: The year began with normal weather conditions, followed by a mild spring with the occasional frost in May which caused little damage to the vines. Generally speaking, the year was a dry one, particularly during the growing season, which had an impact on vine vegetation growth as well as the size of the bunches and berries. The temperatures during the ripening period were very favourable, with marked differences between day and night-time temperatures, so characteristic of the Ribera region and which bring about magnificent phenolic ripeness in our Tempranillo. The occasional rain shower during September caused the end of the ripening process to slow but this had no effect on the quality of the grapes. All of these factors led to a harvest that was carried out on the usual dates and to an excellent quality crop.

VINIFICATION: The vinification was done using totally traditional methods, with de-stemming followed by the alcoholic fermentation in stainless steel vats.

AGEING: The wine was aged 14 months in American oak barrels and in bottle until its release onto the market.

