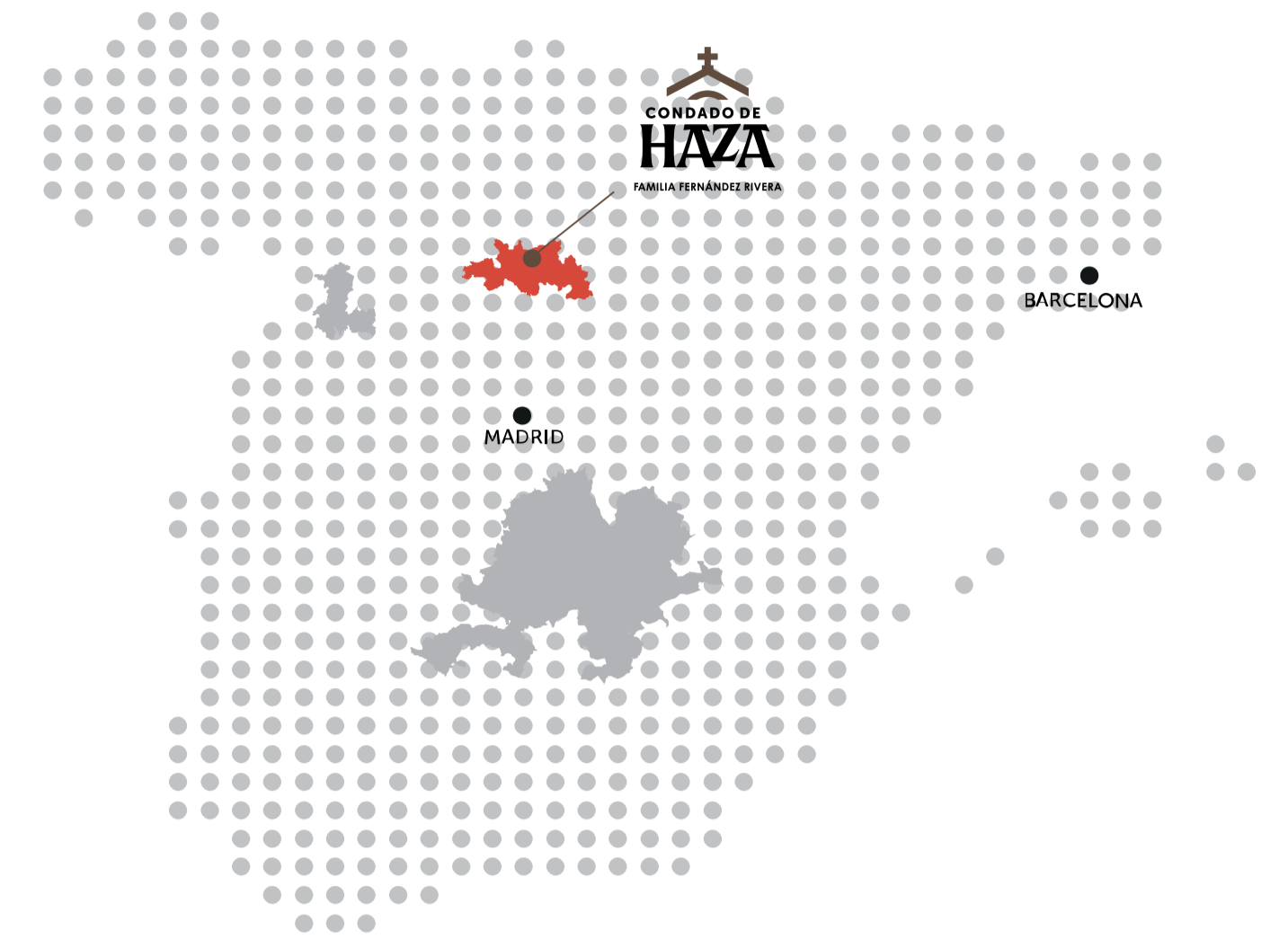




## TECNICAL SHEET

# CONDADO DE HAZA CRIANZA 2020

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



### TASTING NOTES

**COLOUR:** Clean and brilliant. A ruby-red colour with a bright purple rim.

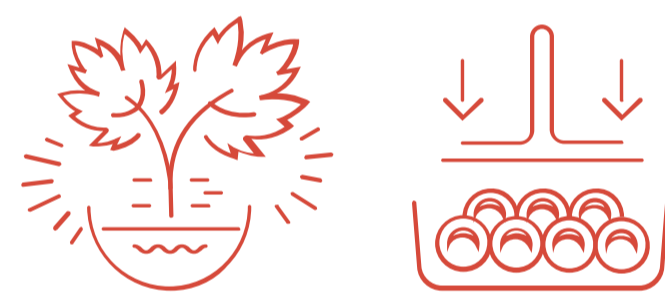
**NOSE:** Quite intense with black fruit aromas and subtle floral notes, such as violets, coming through. Hints of liquorice, characteristic of the Tempranillo grape, also appear. Roasted coffee bean aromas then come to the fore, together with smoky notes and a hint of vanilla.

**PALATE:** A fresh, fruity entry on the palate with perfectly integrated acidity and lingering tannins on the mid-palate. Black fruit notes, such as blackberries, come through in the finish. Well-integrated oak, with the characteristic smoky, vanilla notes of wine aged in American oak barrels, also comes through well, enhancing the wine's character at the same time. A medium-long length of flavour.

**SERVING TEMPERATURE:** 12°C -14°C.

**BEST CONSUMED BY:** This wine will offer optimal enjoyment as soon as it is bought.

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



### VINEYARD AND WINEMAKING

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

**SURFACE AREA:** A total of 160 hectares (395 acres).

**AVERAGE AGE OF THE VINES:** 30 years

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

**CLIMATE:** The 2020 growing season began with a mild rainy winter followed by a warm spring during which it rained continually until the beginning of summer.

These persistently wet conditions, which produced a large amount of water for the vines, brought about an early, sudden budding of the vines and enabled the vine cycle to develop smoothly and quickly. Fortunately, in the 2020 vintage, there were no spring frosts, which would have been very dangerous given the vine cycle's advance.

The summer weather followed the pattern of the previous vintages of the decade with very warm conditions but also with unusually rainy weather for this region, and this helped the vines to maintain a balanced growth.

The end of the growing season was not easy for growers. Heavy rain and plunging temperatures led to concerns about a possible tricky ripening process and the onset of botrytis. Instead, however, the rain helped swell the grapes to their normal size and enabled optimal yields to be reached; while the low temperatures brought about a slower and more gradual ripening of the grapes.

The final result was a great vintage in terms of both quality and quantity, as well as a long, staggered harvest. Despite the early budding, which had suggested early harvesting dates, the grapes were picked on close to normal harvesting dates.

**VINIFICATION:** The vinification is completely traditional, with de-stemming followed by the alcoholic fermentation in stainless steel vats.

**AGEING:** The wine is aged at least 12 months in American oak barrels and then in bottle before being released onto the market.