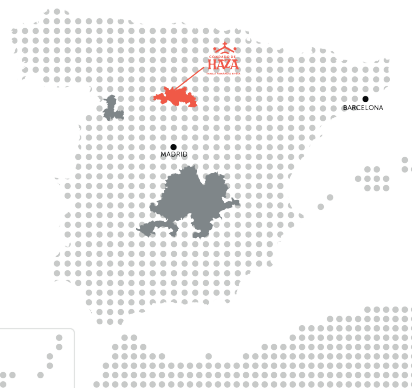


CONDADO DE HAZA 20 ALDEAS

WINERY: **Condado de Haza**
LABEL: **20 ALDEAS**
ALCOHOL CONTENT: **14.5%**
VARIETY: **100% Tempranillo**



TASTING

APPEARANCE: Clear and bright. Cherry-red colour with a violet rim.

NOSE: Intense aroma of black fruits, blackberries and a hint of dairy, with the liquorice characteristic of the Tempranillo grape variety, followed by toasted notes such as vanilla, coffee caramel and lightly smokey notes from the ageing process in American oak barrels.

PALATE: It is a potent wine that is fleshy at entry, with a remarkable balance between tannins and acidity. It has a broad mouthfeel with well-rounded tannins that fill the mouth with a fruity flavour rounded off with persistent toasted notes, liquorice, coffee caramel and toffee. It has a long-lasting, pleasant aftertaste.

SERVING TEMPERATURE: 12–14 °C

CONSUMPTION: Medium/long-term ageing wine that is ideal for drinking over the next 10 years. Decant 30 minutes before serving to aerate.

PAIRING: Ideal with grilled meat, carpaccio, roast lamb, chuletillas al sarmiento (grilled lamb chops), roast suckling pig and semi-hard cheeses.



VINEYARD AND CULTIVATION

DESCRIPTION: The winery's own vineyards located within the municipal boundaries of Roa and La Horra, at an altitude of more than 800 metres.

SURFACE AREA: 164 hectares in total.

AGE: Average of 30 years.

SOIL: Sandy loam.

CLIMATE/HARVESTING: 2018 started out with a cold winter characteristic of the Ribera del Duero region, with the minimum temperature dropping to -12 °C. Temperatures remained low in early spring, but despite these conditions, bud break took place as usual in late April.

After a very dry 2017, the rains made an appearance in late winter and continued throughout spring. A large amount was collected and 2018 was considered to be a very wet year for the region.

The plants' vegetative development was favoured by the range of temperatures and the water supply, which also led to a significant increase in berry size. As a result of this increase in the size of the grapes, and despite the fact that temperatures during the months of September and October were warmer than usual, ripening was delayed.

The harvest—which was exceptional in terms of both quantity and quality—did not begin until late October. The absence of rainfall during the last stages of the cycle also ensured the health of the crop of grapes.

It is worth pointing out that the 2018 harvest ranked second in terms of quantity, while the 2016 harvest placed first.

VINIFICATION: The production process is completely traditional, with de-stemming and subsequent spontaneous alcoholic fermentation in stainless steel tanks.

