

CONDADO DE HAZA | 2015 CRIANZA

D.O. Ribera del Duero

• **WINEMAKER'S NOTES** • The Fernández family has been passionate about winemaking for over four decades, during which they have created four iconic wineries that comprise patriarch Alejandro Fernández's wine legacy: *Tinto Pesquera*, *Condado de Haza*, *Dehesa La Granja* and *El Vínculo*. One of Spain's first chateau-style wineries, with all of its vineyards surrounding the winery, Condado de Haza focuses on sustainable farming practices with a special emphasis on preserving the regional biodiversity. Limpid in color with a deep crimson rim, the 2015 Condado de Haza Crianza contains intense balsamic and ripe fruit aromas that morph into numerous undertones of sweet spice, stemming from the wine's extended aging in neutral American oak barrels. On the palate, the wine is fleshy, with well-crafted acidity that playfully highlights round tannins and promotes the sensation of a well-balanced wine throughout the mouth with a very long finish. *100% estate-owned Tempranillo*

• **VINTAGE** • 2015 was considered to be a warmer-than-normal vintage in the center of Spain. A rather mild start to winter gave way to noticeably lower temperatures by the end of the season and, interestingly, spring saw above-average temperatures during the months between April and June. The vintage was also characterized by scarce rainfall. Thankfully, the little rain that fell did so during the specific times when the cycle of the vine was most in need of water. A hot and dry summer had a positive effect on véraison and cluster maturation, which in turn gave rise to grapes of exceptional quality.

• **VINEYARDS** • Planted in 1987, the 200 estate-owned acres of Tempranillo grown by Alejandro Fernández at Condado de Haza are located literally a stones-throw away from the Duero River. With a different soil type and higher elevation than its sister property in Pesquera de Duero, Condado de Haza is located in the province of Burgos, which is known for its rocky soils and cooler climate. Planted north-south in order to maximize sun exposure, production is limited to 3 kilos per vine. As respecting the Duero's native biodiversity is of paramount importance to the Fernández family, chemicals are never used in the vineyards and all water is recycled using an on-site purifier.

• **FERMENTATION AND AGING** • Lying in the coldest region of the four Fernández estates, Condado de Haza is the last winery of the Grupo Pesquera to begin harvest. Each of the vineyard blocks are manually harvested towards the beginning of October and are vinified separately. Alcoholic fermentation takes place between 6-10 days at an average temperature of 20-25°C. All grapes, juice and wine are moved 100% by gravity and the finished wine is aged for 18 months in fine grain, 225- and 300-liter neutral American oak barrels with a light-to-medium toast. Barrels are racked four times during the first twelve months of aging and an additional 2-3 times before bottling. With the Fernández family dedicated to natural winemaking, all wines produced by Alejandro Fernández are neither filtered nor fined before bottling. Upon completion of barrel aging, the Condado de Haza Crianza is then aged for a minimum of six months in bottle before it is released to the market. *Wine analysis: 4.63 g/l (0.46%) total acidity; 3.78 pH; 14.36% alcohol by volume*

• **HISTORY** • The 1970's brought the realization of a lifetime dream for a young and determined Alejandro Fernández. Propelled by his conviction that wines of superb quality could once again be made in the place of his birth, he went against the movement of the time, when cereal and beetroot dominated the Ribera hillsides, and planted Tempranillo vineyards in his hometown of Pesquera. In 1982, this iconic winemaking pioneer, who came to be recognized as the "Master of Tempranillo," was the keystone in forming the now-famous D.O. Ribera del Duero, a designation that Alejandro helped to create with only a few other winemaking pioneers.