

ALEJANDRO



FERNÁNDEZ



ALENZA GRAN RESERVA 2009

WINERY: Condado de Haza

WINE: Alenza Gran Reserva

ABV: 14%

VARIETY: 100% Tempranillo

— TASTING:

APPEARANCE:

Attractive intense ruby red colour with a cherry red rim.

NOSE:

A wide array of ripe red fruit aromas, such as redcurrant, jammy forest fruits, well intermingled with balsamic, menthol and coffee liqueur notes.

PALATE:

Intensely powerful on the palate, yet generous and velvety. Elegant, soft and balanced with a long finish with the re-emergence of subtle coffee, balsamic and menthol notes.

SERVING TEMPERATURE:

14° C.

CONSUMPTION:

Optimum. We recommend decanting 45 minutes before tasting. Some sediment may be present, the result of the natural and traditional elaboration process, which does not affect the quality of the wine.

FOOD PAIRING:

Ideal for drinking with small game, red meat, poultry dishes and especially with suckling pig and roast lamb.

— VINEYARD AND WINEMAKING

NAME:

Viña Valera

AGE:

Average of 25 years

DESCRIPTION:

Vineyards of Viña Valera, which enjoys exceptional terrain and orientation, at an altitude of 800 metres.

SOIL:

Sandy loam

CLIMATE:

Continental/Atlantic, dry and windy, with long, harsh, cold winters and short, dry, hot summers. Region with an annual rainfall of 400 mm, split into two zones: one on the hillside with more sunlight, resulting in earlier ripening and the other on flat terrain, with less sunlight and slower ripening.

VINIFICATION:

After hand-picking, the grapes are taken to the winery without de-stemming for fermentation in stainless steel tanks.

AGEING:

36 months in American oak barrels and 36 months in bottle.