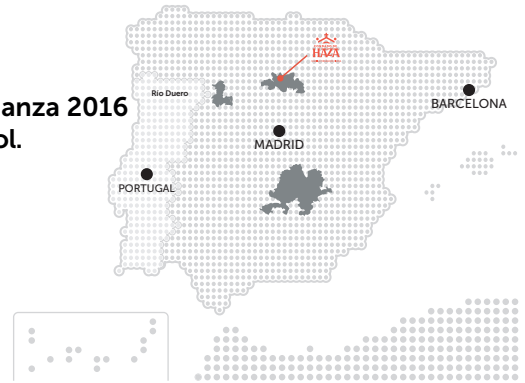




## CONDADO DE HAZA CRIANZA 2016

WINERY: **Condado de Haza**  
LABEL: **Condado de Haza Crianza 2016**  
ALCOHOL CONTENT: **14% vol.**  
VARIETY: **100% Tempranillo**



The year 2016 was warmer than usual. The first frost did not arrive until November and December and were considerable in this second month. We can say that the winter temperatures were higher than normal. The spring began with cooler temperatures than usual, but despite this, the budding cycle proceeded as normal. The average temperatures from June were quite high, whereas they returned to normal in August. The harvest period took place in the month of September.



### TASTING

**APPEARANCE:** Clear and vibrant. Cherry colour with purplish rim.

**NOSE:** Intense on the nose with black fruit aromas such as blackcurrants and blackberries, hints of liquorice with spice notes from the ageing process in American oak.

**PALATE:** Lots of body, well integrated acidity, well-rounded tannins providing volume and persistence on the palate. The liquorice aromas are present on the aftertaste.

**SERVING TEMPERATURE:** 12–14 °C

**CONSUMPTION:** It is ready to drink but it will continue to develop in the bottle. Decant 30 minutes before tasting to allow it to breathe. It may contain some sediment that does not affect the quality of the wine since it has not undergone any filtering process to preserve its natural quality.

**PAIRING:** Ideal for accompanying all kinds of meat, grilled meats, roast lamb, suckling pig, casseroles and Ideal with roast lamb, lamb chops, oxtail, sucking pig and mature cheese.



### VINEYARD AND CULTIVATION

**DESCRIPTION:** Own vineyards located in the municipality of Roa and La Horra at an altitude of over 811 metres.

**SURFACE AREA:** 164 hectares in total.

**AGE:** Aged for 18 months in American oak barrels and 6 months in the bottle before being released on the market.

**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:** Entirely traditional production method with de-stemming and fermentation in stainless steel tanks.

**AGEING:** Aged 18 months in American oak barrels and 6 months in the bottle before being released on the market.