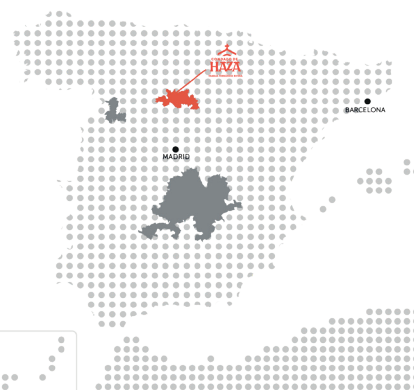




## CONDADO DE HAZA CRIANZA 2018

WINERY: **Condado de Haza**  
LABEL: **Condado de Haza Crianza**  
ALCOHOL CONTENT: **14,5% vol.**  
VARIETY: **100% Tempranillo**



### TASTING

**APPEARANCE:** Clean and brilliant with an attractive purple hue and a violet rim.

**NOSE:** Black fruit aromas such as blackberries and blackcurrants come to the fore. Subtle floral notes, such as violets, come through with hints of liquorice, a characteristic trait of the Tempranillo grape. Also roasted coffee-bean notes emerge, together with touches of vanilla brought by the wine's ageing in barrel.

**PALATE:** A fresh, fruity and full entry on the palate with well-integrated acidity. Length of flavour is medium to long, with a creamy, sweet sensation coming from the wine's ageing in oak.

**CONSUMPTION:** This wine will offer optimal enjoyment as from its time of purchase.

**PAIRING:** Great with roast suckling lamb, suckling pig and semi-matured cheeses.



### VINEYARD AND CULTIVATION

**DESCRIPTION:** Selected from our own vineyards located in Roa and La Horra at 800 metres altitude.

**SURFACE AREA:** A total of 164 hectares (405 acres).

**AGE:** Average of 30 years

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

**CLIMATE:** 2018 began with a typically cold Ribera del Duero winter, during which temperatures dropped to as low as 12°C below zero. This cold weather continued right through to the beginning of spring, and yet, despite the conditions, bud-break in the vines occurred within the usual dates at the end of April.

After a very dry 2017, a period of wet weather occurred at the end of winter, and then it rained continually throughout the spring, so much so that 2018 went down in the region as the wettest on record.

Vine vegetation growth was favoured by the mild temperatures and the water reserves in the soil, which led to considerably larger-sized berries. As a consequence of this increase in berry size, and despite higher than usual temperatures during September and October, the ripening process slowed.

The harvesting stretched out until the end of October and produced an outstanding crop both in terms of quantity and quality. The absence of rainfall in the latter part of the growing season also ensured that healthy grapes were harvested.

The 2018 was in fact the second largest on record, only surpassed by that of 2016.

**HARVESTING:** The vinification was done using totally traditional methods, with de-stemming followed by the alcoholic fermentation in stainless steel vats.

**AGEING:** The wine was aged 14 months in American oak barrels followed by 6 months in bottle.