

# ALENZA GRAN RESERVA 2018



## TECHNICAL SHEET

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**WINERY** Condado de Haza  
**BRAND** Alenza Gran Reserva  
**ALCOHOL** 14,5% vol.alc  
**VARIETY** 100% Tempranillo

Alenza is tradition and legacy. Its name pays tribute to Alejandro Fernández and his wife, Esperanza Rivera, who fulfilled their dream of making wine using ancestral methods, which was simple yet elegant. The hallmark of its identity is the use of the stems of the grapes from their Maricalva plot.

## VINEYARD AND CULTIVATION

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**VINEYARD**  
Maricalva

### DESCRIPTION

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

### SOIL

Clayey soil with sand and gravel in different proportions. These characteristics, together with the sharp incline of the plot, provide a balance that translates into exceptional quality in terms of both production and maturity parameters.

### CLIMATE

Very harsh, long and cold winters, and short, dry and hot summers. The 2018 was rated "Very Good" by the Regulatory Board of the Ribera del Duero Designation of Origin and the Extraordinary Committee on Harvest Assessment.

### AGEING

Aged for 27 months in American oak barrels, giving rise to a fruity, balsamic wine with a touch of minerality and dense tannins which are characteristic of the wines made in the region of Roa in Burgos.