



CRIANZA 2010

VARIETY: 80% Tempranillo from vineyards in the foothills of the Cantabria range and in the low course of the Najerilla river (Uruñuela, Torremontalbo) and 20% Garnacha from the high Najerilla (Badarán)

HARVEST: Grapes were handpicked in 200 kg crates and then hand sorted at the winery.

AGEING: 12 months in new American oak barriques

SOILS: The three soils we work with represented in the grapes used to elaborate this Crianza. The Alluvial, sandstone-clay and ferrous-clay soils.

TASTING NOTES: Clean and shiny, with a red ruby color. High intensity in the nose, displaying the red and dark fruit character of the Tempranillo with fine oak nuances: cassis, liquorice, red fruits and vanilla. Its refreshing acidity makes it very easy drinking, retaining a “vino fino de Haro” (“fine wine of Haro”) personality. Rounded and balanced in the palate, fruit over oak, silky tannins and persistent red fruit aftertaste.

ANALYTICAL PARAMETERS: Alcohol: 13,7%
Ph: 3.66
Residual Sugar: 1.3 g/l.

