

CLASSICAL WINES



Condado de Haza 2007

Bodegas Condado de Haza

Roa – D.O. Ribera del Duero

THE WINERY

In 1987, Alejandro Fernández spied a neglected slope along the Duero River that promised to be among the most ideal vineyard sites in the region. Five hundred acres are situated on a contiguous southfacing slope, the predominantly-clay soils resulting in a forward and satisfying style.

THE WINE

Intense Tempranillo character is apparent in an elegant and pure wine only lightly influenced by the oak. Medium weight on the palate with a lingering, slightly dusty finish that promises excellent development in the bottle. Aged 15 months in primarily American oak.

IN THE PRESS

Bodegas Condado de Haza 2007 "Ruby-red. Musky aromas of berry skin and cherry, with complicating notes of dried flowers and herbs. Firm on entry, then fleshier in the middle, offering sweet red fruit flavors and a subtle peppery quality. Sweeter on the anise-tinged finish, where the cherry element lingers with good intensity. This will be drinking well soon, or could even be enjoyed now with a little aeration. —**90 points**"

—Josh Reynolds, *International Wine Cellar*, Sept/Oct 2010

DETAILS OF WINEMAKING & VITICULTURE

Grapes: 100% Tempranillo

Vineyards: Over 500 acres. A prime mixture of gravel and clay with a chalky base.

Winemaking: Whole berry fermentation, 12-20 day maceration, spontaneous malolactic fermentation in new oak, and a meticulous racking and aging program accomplishes a natural clarification. Eggwhite fining is occasionally used. Natural cold stabilization from cold Castilian winters.

Production: 40,000 cases

Winemaker: Alejandro Fernández / Eva Maria Fernández

Alcohol: 14%

