

BRAND : HAZAÑA

WINE : RESERVA

D.O. : RIOJA

The Hazañas of old were the illustrious deeds and exploits of Spain's literary heroes, such as Rodrigo Diaz de Vivar, whose many hazañas against the Moorish infidels inspired the poem: Cantar del mio Cid. The philosophy of the Hazaña brand is to embrace modern tendencies insofar as the importance of fruit and concentration is concerned, without losing the hallmark personality of Rioja. As such, all the wines display fantastic deep colour, superb berry fruit, and controlled toast and vanilla character.

LOCATION

Albelda de Inesua - 542 m above sea level, 13 kms from the capital of Rioja, Logroño.
Rioja Alta.

CLIMATE

In Rioja, there are two opposed climates -Atlantic and Mediterranean- which provide mild temperatures and an annual rainfall of slightly above 400 l/m² -ideal conditions for growing grapes.

SOIL TYPE

In Rioja Alta the soils are chalky-clay, ferrous-clay or alluvial.

VINES

Tempranillo 100%.

ELABORATION

Made from 100% tempranillo grapes the wine was aged for 24 months in new French and American casks and a further 12 months in cellar.

OAK

24 months in new french and american casks with a further 12 months in cellar.

TASTING NOTE

With hints of tobacco, toast and berry fruits, the palate delivers a balance of sweetness and structure with a satisfying finish. Drink over the next 4-5 years.

ANALYTICAL

- ALCOHOL : 13.76%
- RESIDUAL SUGAR : 2.3g/l
- TOTAL ACIDITY : 5.10g/l
- PH :

