

HARO-RIOJA ALTA







VARIETY

100% Tempranillo,



2016 HARVEST

The growth cycle of the 2016 vintage was characterised by a general delay of 15 days compared to a typical year. After a very cold end to the winter, budburst began in the first week in April. Spring saw the arrival of abundant showers. In general, fruit setting progressed with no problems with good signs of fertility. The summer was very dry, especially during the final stages of the vineyards' evolution when temperatures were high. The vegetative condition was not affected by the lack of water thanks to the rainfall which had accumulated during the whole cycle.. Harvesting has been completed without any problems, in excellent weather conditions and producing very good quality fruit.



WINEMAKING AND AGEING

Selection of 998 barrels from which 267, 208 75-cl bottles and 13,030 150-cl magnum bottles were obtained. On the selection table in the winery, we choose the best clusters, the perfect grapes that will be fermented traditionally in wooden vats at controlled temperatures. We age the wine for 14 months in new French and American oak casks. We then complete the ageing process in our underground bottle cellar, where it is refined for another 10 months.



TASTING NOTES

Intense ruby red colour with garnet glints. Clear and starbright with signs of tears down the side of the glass. Clean, open nose with elevated aromatic intensity. The aroma profile is dominated by dark, ripe fruit, liquorice and balsamic notes of sandalwood and eucalyptus, in harmony with the secondary aromas from the cask: pink pepper, cedar wood, toasted bread and black chocolate. On the palate it reveals good intensity, full-bodied in the centre of the mouth and long in the finish. Medium acidity and ripe, well-integrated tannins. The retronasal phase is intense with the earlier aromas of fruit and spices reappearing.



SERVICE AND PAIRING

Best served between 16° C and 17° C.

It is a perfect wine to accompany beef, smoked dishes, soft cheeses and international cuisine such as Mexican or spicy Chinese dishes.

