



## 2010 VAZA CRIANZA

### TASTING NOTES

Originating from the word “Baza” which in Spanish means “trump card” or “new beginning” Vaza represents a fusion of Spain’s winemaking vanguard and the country’s rich wine history. The wines are produced at Solar Viejo, a winery situated on the shoulder of the medieval village of Laguardia in Rioja Alavesa.

### TASTING NOTES

In making this wine we aimed to create intense flavors and aromas. To achieve this end we used grapes from vineyards in several different parts of Rioja, and matured the resulting wines in a perfectly balanced combination of American and French oak. Vaza Crianza is a wine of great personality with fine fruit aromas and notes of vanilla and roasted coffee developed during its time in the barrel. It has intense flavors of black licorice and elegant tannins with a medium intensity aftertaste, making this a wine that delights the senses and calls for a second glass!

### FOOD PAIRINGS

A perfect partner to cured meats, mature cheeses and roast or casserole meat dishes.

### WINEMAKING

Tempranillo grapes from selected vineyards were put through alcoholic fermentation at a maximum temperature of 82F. Malolactic fermentation occurred in stainless steel tanks at a controlled temperature of 68F before aging in American and French oak barrels for 12 months.

### BLEND

100% Tempranillo

### ANALYSIS

Appellation: Rioja, Spain

Alcohol: 14%

Acidity: 5 g/l (tartaric)

Residual Sugar: 1.9 g/l

Composition: 100% Tempranillo

Aging: 12 months oak barrels

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