



2011 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

Vaza Crianza is a wine with a particular personality, made entirely from Tempranillo grapes, and carefully aged in French and American oak barrels for at least 12 months. Intensely deep in color, a feature of this vintage. Fresh, bright aromas, dominated by the tertiary aromas of oak ageing prior to swirling the glass, but once the wine is aerated woodland fruit aromas start to take over, with persistent notes of black licorice and vanilla. On the palate, as the wine opens up, there is a positive note of tannin, a powerful structure and a medium acidity, all very typical of the 2011 vintage. The opening palate also highlights the barrel aging process, but the finish is full of fruit and very long.

FOOD PAIRINGS

A wine which could be a perfect partner to most dishes, but which is perfect with cured meats, mature cheeses and roast or casseroled meat dishes.

WINEMAKING

Tempranillo grapes from selected vineyards were put through alcoholic fermentation at a maximum temperature of 28°C. Malolactic fermentation occurred in stainless steel tanks at a controlled temperature of 20°C 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

Aging: 12 months oak barrels

For more information, visit www.heredadcollection.com.