



HACIENDA ALBAE

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Vintage Family

THE WINERY

This project started more than three decades ago when the first vines were planted. Ever since then, we have been dreaming of the idea to create unique wines which transmit all the potential and personality from unique environment. Climate is typically continental with a Mediterranean influence: hot, dry summers and cold winters. Despite these harsh conditions, we manage to get the perfect varietal expression by obtaining an optimal grape maturity.

TEMPRANILLO

The unique personality of our Hacienda Albae Tempranillo is attributed to our oldest vines, some of them are over 35 years old.

THE HARVEST

Harvesting takes place mid-September during night time to avoid oxidation. This variety is perfectly adapted to our climate. Because the Tempranillo's life cycle is medium to late, its ripeness is slow and progressive, which allows us to make either fresh young wines as well as aged ones. For this unique wine we seek optimal ripeness and fruity notes from our Tempranillo.

WINEMAKING

The grapes are cold-soaked for thirty-six hours in order to extract aromas and color intensity. The fermentation process is carried out in small stainless steel vats, with strict control of the fermentation temperature that keeps at 24°C lasting eight days. Post-fermentation maceration is not carried out due to the characteristics we seek in this wine. After malolactic fermentation is done, the wine is aged in new, heavy toasted American oak barrels for six months.

TASTING NOTES

Cherry-red color with incredible color depth and bright colors. High intensity in the nose of red fruits, licorice and toasted nuances. The palate is elegant, well-structured, round, long with a fresh and fruity finish.

Food pairing: cheese and rice base dishes.

WINE PROFILE

Average production: 9.000 kg/ha.
Harvest date: mid-September.
Varietal: 100% Tempranillo.
pH: 3,6
Alcohol: 13,5
Residual sugar content: 1,8 g/l.

