



RESERVA 2010

VINEYARDS: Tempranillo from bush vines over 30 years old located in the Sierra Cantabria foothills and the lower course of the Najerilla river.

HARVEST: Grapes were handpicked in 200 kg crates and sorted by hand at the winery.

WINEMAKING: 3 days of prefermentative maceration at a low temperature, with daily remontages and delestages during temperature controlled fermentation in cone shaped stainless steel vats. Aged for 18 months in new and second year oak barrels of French and American (50% each), followed by 2 years of bottle ageing in our cellar.

SOIL: The vineyards are rooted in alluvial and limestone-clayish soils. The former type contributes ripeness and elegance, while the latter instills structure and silkiness.

TASTING NOTES: Clean and bright, ruby red color. Intense on the nose with dominant tertiary aromas: spices and cigar box. Other aromas from the grapes include licorice and black fruit. Deep. Round in the mouth, easy to drink and very gastronomic, as Haro's great Reservas have always been.

**ANALITICAL
PARAMETERS:** Alcohol content: 14.20%
pH: 3.67
Residual sugar: 1.6 g/l.

No. OF BOTTLES: 25,000 (75 cl.)
920 (Magnum)

