



Martínez Lacuesta

THE 2012 HINIA COLLECTION

GRAPE VARIETIES: 85% Tempranillo, 10% Graciano and 5% Mazuelo.

2012 VINTAGE: The magnificent state of the grapes was notable, bearing in mind the irregular nature of the crop caused by the drought in the region that year. Fortunately, the rains that came in late September had a hugely positive effect on the growth of the vine, ensuring a very well-balanced ripening of the grapes. The grapes entered the winery in magnificent condition, with an excellent balance between alcohol content and polyphenols. Official vintage classification: Very Good

VINEYARD: A typical, classic Rioja coupage, with grapes from our Haro vineyards at an altitude of 430 - 500 metres above sea level, planted over 40 years ago in clay-lime soils which are rich in fossil shells known as Hinia, after which this wine is named.

ELABORATION: Manual harvesting of the selected vineyards began in late September. After carefully packing the grapes into boxes, they were taken to the winery in refrigerated vehicles for a non-intrusive destemming and pressing. Alcoholic and malolactic fermentation took place naturally in American oak vats with the resulting wines prepared for a new blending in January 2013. The wine was aged for 36 months in American oak casks. It was manually decanted six times and bottled in December 2016.

TASTING NOTES: This is a charming wine. It has an intense cherry red colour with a marked garnet edge. In the nose its intensity and aromatic refinement are notable, with notes of ripe black fruit which are the prelude to an elegant range of balsamic notes with tobacco leaves, caramel, vanilla and chocolate. On the palate this new Hinia is fresh, with a well-balanced acidity. Its smooth tannins and agreeable structure offer a joyful sensation in the mouth. The time affords the wine an elegant, complex pleasure and bouquet. A homage to the refined classic wines from Haro.

Total yield: 45,000 75-cl. bottles and 450 magnums

Alcohol content: 13.5%. **pH:** 3.6. **Acidity:** 5.5 grams per litre



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