



Martínez Lacuesta

2014 HINIA

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

2014 VINTAGE: One of those special years due to the excellent weather conditions, which ensured a complete cycle with excellent sanitary conditions, as well as low yields per vine. The result was very high-quality bunches, of medium size and small, well-spaced berries. September provided a gradual and even ripening process, marked by sunny mornings and cool nights.

VINEYARD: Hinia comes from vineyards over 40 years old, located in the heart of Rioja Alta: the village of Haro and its surroundings. We are talking about the 'paraje de las hinias,' the characteristic fossilised sea shells that give this wine its name, which are part of the soil and tell us about the region's past landscape. The altitude ranges between 430m and 500m above sea level, in an area where the predominant soil is clay-limestone.

WINEMAKING: Manual harvest started the 23rd of September. Once the bunches were received in the winery and destemmed, alcoholic fermentation took place at a controlled temperature in wooden vats. Malolactic fermentation occurred later, and it lasted some more weeks. During spring of 2016, the wine started the barrel ageing, for 30 months. 5 manual rackings were practiced, every 6 months, following the traditional method defining our fine wines. Once bottled, Hinia, evolves nicely, unrushed, to achieve the greatness of the Fine Wines from Haro.

TASTING NOTES: Bright, clean, light red cherry colour. It has aromas of red fruit and sweet spices. Tertiary hints of dry flowers and toasted coffee. Fresh, clean, balanced in palate. Hinia has an elegant touch, graceful character, rich texture and flavour complexity with silky tannins and long finish. The definition of the traditional Rioja Fine Wines. It has potential for ageing, although, because of its elegance, is ready to drink now.

Alcohol content: 13,5% **pH:** 3.7 **Acidity:** 5.5 g/l

Available in 75 cl and 150 cl

Contain sulphites



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BODEGAS EN
HARO DESDE 1895

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