



Conde de Hervías, Rioja Alta

Conde de Hervías

D.O.Ca. Rioja

Conde de Hervías 2004

In the sandy soils around the Rioja town of Torremontalvo are parcels of pre-phylloxera Tempranillo and Graciano that were planted by the Count of Hervías: Don Nicanor Manso de Zuñiga. Having great faith in the potential of Rioja's vineyards, the Count and his brother founded the Oenology Station of Haro to aid in the advancement of Rioja's wines. When the phylloxera epidemic wiped out most of the vineyards in the area, the Count of Hervías found that the sandy soils had protected his vines from the pest. With some of the few remaining vineyards he started to supply the area's finest wineries with grapes. Today his descendent, Iñigo Manso de Zuñiga Ugartechea, uses his education at the University of Bordeaux to put these planting to his own use in crafting his Conde de Hervías. The grapes were harvested early in the morning and carried to the crushing facility in small baskets. The juice was fermented in stainless steel tanks and then transferred into new French oak to be barrel aged for 16 months. Heavy snows during the winter created a sufficient water reserve to withstand 2004's hot, dry summer that allowed for a long growing season with grapes coming in at optimum ripeness.

Wine: Conde de Hervías 2004
Grapes: 90% Tempranillo and 10% Graciano
Vine age: 80+ years
Soil: Sand and clay
Farming: Sustainable
Vinification: Fermented in stainless steel and then aged for 16 months in new French oak.
Production: 300 cases

