



# HAZAÑA

## Rioja Viñas Viejas

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Hazaña is a recently introduced custom cuvée made in partnership between Eric Solomon and Rafael de Haan. British born and educated, Rafael joined the UK wine trade in 2000 and early on realized that he rather have a career closer to the vine. In 2001 he moved to Barcelona, brokered some wine and opened a tapas bar before setting up his first property, Bodegas Abanico, in Rioja with his partner Nuria Altes.

After years of searching for a value-priced Rioja that threaded the needle between a modern fruit expression of Rioja but complimented with the flavors and textures of the traditional style of wines in the region, we were excited to find that Rafael and Nuria Altes had already discovered just such a project in Logroño – Viñicola Real. Together we created a blend of Tempranillo and Graciano from vines between 50-70 years old.

Named for the ancient, poetic tales of heroism, Hazaña is made in the classical style of Rioja. The fruit comes entirely from the vicinity of Logroño at 700 meters above sea level and on red clay and chalky limestone soils. A blend of Tempranillo with up to 15% Graciano, it is aged in French and American oak before release.

### ORIGIN

*Spain*

### APPELLATION

*Rioja*

### SOIL

*Clay limestone, red clay*

### AGE OF VINES

*50-70*

### ELEVATION

*700*

### VARIETIES

*Tempranillo, Graciano*

### FARMING

*Sustainable with organic practices*

### FERMENTATION

*Hand harvested, fermented in tank*

### AGING

*10 months in French and American oak*

### ACCOLADES

91 – 2015 Rioja Viñas Viejas – Jeb Dunnuck

92 – 2014 Rioja Viñas Viejas – Wine Advocate

92 – 2012 Rioja Viñas Viejas – Wine Advocate



ERIC SOLOMON  
SELECTIONS