



TEMPRANILLO²⁰²²

D.O. Ca RIOJA



TERROIR

10 hectares in altitude located in Rioja Designation of Origin. Hilly terrain at base of the Sierra Cantabria. Soils composed of schist, chalk, loams and red clays.

TASTING NOTES

Dark cherry colour with violet hues. Intense aroma of ripe jammy fruits, with liquorice and violets. Firm structure, balanced and fresh. Persistent fruity finish.

PAIRING

Pairs well with rich hearty Mediterranean dishes. Serve between 15,5-19°C.

VINIFICATION

After crushing and de-stemming, the grape macerates for 6 days and fermentation takes place at controlled temperature in stainless steel tanks with several rackings per day. After malolactic fermentation the wine is decanted, clarified and stabilized.

Finally, the wine will be filtered before being bottled.





CRIANZA²⁰²¹ D.O. Ca RIOJA



TERROIR

10 hectares in altitude located in Rioja Designation of Origin. Hilly terrain at base of the Sierra Cantabria. Soils composed of schist, chalk, loams and red clays.

TASTING NOTES

Cherry colour with brick-red and garnet shades. Bouquet of dried fruit, vanilla and toasted notes. An open wine, with good balance between fruit and oak-ageing, and with a persistent finish.

PAIRING

It is an ideal accompaniment to grilled meat, vegetables and appetizers. Serve between 15,5-19 degrees.

VINIFICATION

Maceration and fermentation in stainless steel tanks. Step through barrels for six months to develop the full potential of the variety.

Afterwards the wine will be bottled and will remain in the silence of our underground cellar.





RESERVA²⁰¹⁹

D.O. Ca RIOJA



TERROIR

10 hectares in altitude located in Rioja Designation of Origin. Hilly terrain at base of the Sierra Cantabria. Soils composed of schist, chalk, loams and red clays.

TASTING NOTES

Bright cherry colour with brick-red shades. Complex bouquet of dried fruit, vanilla, balsamic and liquorice. Delicate, balanced, with pleasant acidity and a persistent fruity finish.

PAIRING

Ideal with roast vegetables, wild meat and lamb. Serve between 15,5-19°C.

VINIFICATION

maceration and alcoholic fermentation of each variety separately in stainless steel tanks.

After the unvatting and subsequent malolactic fermentation, the coupage is made, which is subjected to various racks and goes into barrels for aging.

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VIURA²⁰²²

D.O.P. CARIÑENA



TERROIR

25 hectares at 700 meters altitude located in Cariñena Designation of Origin. Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

TASTING NOTES

Pale straw colour with greenish golden hues and a very crystalline aspect. Intense aromas of green apples and pineapples with floral hints and almonds. On tasting, it is flavoursome, open and light, with a fresh finish.

PAIRING

It pairs well with shellfish, seafood, delicate pâtés and canapés. Serve between $7\text{-}10^{\circ}\,\text{C}$.

VINIFICATION

De-stemmed grapes, with light maceration for 5 hours at 12° C. Temperature-controlled fermentation at 18° C. After clarification and stabilization, the wine is filtered before bottling.

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GARNACHA²⁰²²

D.O.P. CARIÑENA



TERROIR

25 hectares at 700 meters altitude located in Cariñena Designation of Origin. Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

TASTING NOTES

Attractive rose colour. Fruity and floral bouquet, typical of Garnacha. Smooth, full-flavoured, balanced.

PAIRING

Ideal with starters, pasta, seafood and vegetables. Serve between 7-10 $^{\circ}$ C.

VINIFICATION

The grapes macerate for some hours with their skins in order to extract colour and aromas. Afterwards the must is taken to a stainless steel tank for its fermentation under controlled temperatures. After the fermentation, the wine is clarified and stabilized before being filtered for bottling.

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CARÁCTER BODEGAS HISPANO FRANCESAS GARNACHA TEMPRANILLO²⁰²² D.O.P. CARIÑENA



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TASTING NOTES

Dark cherry colour with violet hues. Intense aroma of ripe jammy fruits, with liquorice and violets. Firm structure, balanced and fresh. Persistent fruity finish.

PAIRING

Pairs well with rich hearty Mediterranean dishes. Serve between 15,5-19° C.

VINIFICATION

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Finally, the wine will be filtered before being bottled.





GARNACHA BLANCA²⁰²²

D.O.P. CARIÑENA



TERROIR

25 hectares at 700 meters altitude located in Cariñena Designation of Origin. Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

TASTING NOTES

Elegant combination of citrus and white flower aromas with a subtle mineral background. Fresh on the palate with characteristic herbal notes and sour pear.

PAIRING

It pairs well with smoked fish, soft cheeses, rice and pasta. Serve between 7-10 $^{\circ}$ C.

VINIFICATION

The grape macerates for several days and fermentation takes place in stainless steel tanks controlling their development through all production process.

Carácter from BHF is a selected vintage of each variety that we work in the winery. A wine in which the grapes come to life to show us their maximum varietal expression through its origin, character, aromas and nuances.

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 $SYRAH^{\tiny{2022}}$

D.O.P. CARIÑENA



TERROIR

25 hectares at 700 meters altitude located in Cariñena Designation of Origin. Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

TASTING NOTES

Cherry color with violet tones. Sublime aromatic complexity with aromas of violets, cassis, black currant and blueberries, on a balsamic background. Meaty and dense on the palate, silky tannins and dark fruit aroma with an elegant mineral touch.

PAIRING

Appropriate wine for red meats, pastas and cheeses. Serve between 15,5-19°C.

VINIFICATION

Maceration for several days, fermentation in stainless steel tanks controlling their development and temperature. In our constant search for quality, we have created this wine, the best expression of our tradition and perfect example of the syrah varietal.

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CRIANZA²⁰²¹ D.O.P. CARIÑENA

ALCOHOL
13,5% VOL.
VARIETIES
Garnacha, Tempranillo & Cabernet Sauvignon.

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RESERVA²⁰¹⁹

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