

HACIENDA LOPEZ DE HARO

An elegant Riojan classic

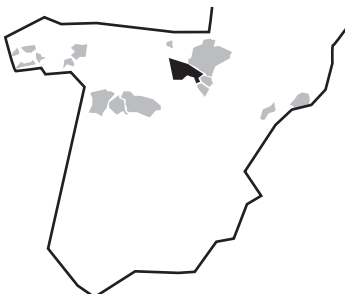


Silver Medal. International Wine & Spirit Competition 2014. London, UK. 2008 vintage.

Silver Medal. Decanter Asia Wine Awards 2015. 2009 vintage.

Bronze Medal. Decanter Word Wine Awards 2016. UK. 2011 vintage.

92 points. Robert Parker review 2005 vintage.



D.O.C Rioja



Hacienda López de Haro Reserva 2011

Varieties: Tempranillo and Graciano.

Ageing: 20 months in French and American oak barrels. Quarterly racking.

Harvest: Hand picked during the second and third week of October.

Vineyard: Old vineyards with very low production settled on poor land of Ebro's terraces in the area of San Vicente de la Sonsierra (La Rioja).

Winemaking: Produced in 30.000 g vats. Fermentation at 28°. Maceration for 2 weeks.

Alcohol Content: 13,5% Vol

Tasting notes



Colour: Medium-high depth wine, ruby red colour with roof tile rim, which denotes its long barrel ageing and its peaceful bottle ageing.



Nose: Powerful on the nose with primary aromas of ripe fruit accompanied by complex spicy and balsamic notes and a slight touch of vanilla.



Palate: Balanced on the palate, it is a round and unctuous wine with ripe and sweet tannins, providing the wine with a long aftertaste: an elegant Rioja classic.

Origin

From the heart of the Rioja Designation of Origin, inside the Rioja Alta, comes the collection Hacienda López de Haro. The Sonsierra, with the Sierra de Cantabria mountains on the north and the Ebro River on the south, is a perfect area for growing Tempranillo. That is why this area has an ancient tradition of winegrowing and winemaking. Bodega Classica combines the excellent conditions of the grape with the essence of the Rioja wine-making tradition to create a wide range of elegant, expressive and aromatic wines.