

# HACIENDA LOPEZ DE HARO

## Hacienda López de Haro Crianza 2013

### The new classic

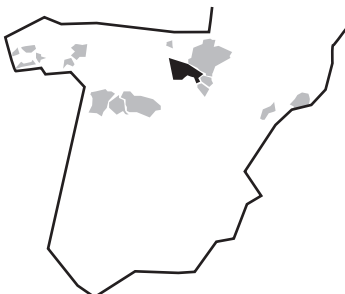


**Gold Medal.** 2015 Berliner Wine Trophy.

**Silver Medal.** 69<sup>a</sup> WAWF Convention and Exhibition.

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

**91 Parker points.** 2008 and 2010 vintage.



D.O.C Rioja



**Varieties:** Tempranillo, Garnacha and Graciano.

**Ageing:** Aged in French and American oak barrels during 18 months.

**Harvest:** Hand picked during the second and third week of October  
**Vineyard:** A selection of 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:** Deep red cherry colour with roof tile tones.



**Nose:** Aromas of ripe red fruit and liquorish combined with coffee, vainilla and balsamic nuances from the barrel ageing.



**Palate:** Smooth and velvety wine with sweet and ripe tanning that make it a pleasant and easy-drinking wine with a long aftertaste.

### 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.