

HACIENDA LOPEZ DE HARO

Hacienda López de Haro Blanco 2018

A complex and fleshy white wine



Best Value Whites

Wines from Spain Awards 2016.
2015 vintage.

Gold Medal

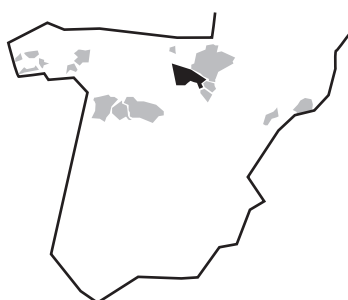
Monovino Awards 2015.
2014 vintage.

Gold Medal

Baco Awards 2017.
2016 vintage.

Bronze Medal

International Wine & Spirit
Competition 2017. 2016 vintage.



D.O.Ca. Rioja



Origin

From the heart of the Rioja comes the collection Hacienda López de Haro. Sonsierra, in the heart of Rioja Alta, is flanked to the north by the Sierra del Toloño and to the south by the Ebro river. The microclimate that is generated is perfect for the vineyards. López de Haro combines the excellent conditions of the grape with the Rioja tradition, creating elegant, expressive and aromatic wines.

Varieties: Viura (75%) and other varieties (Malvasía, Chardonnay, Tempranillo Blanco, Sauvignon Blanc and Garnacha Blanca).

Vineyard: A selection of old vineyards, settled in the areas of Rioja Alta, Rioja Alavesa and Alto Nájera.

Harvest: Manual harvest in October.

Winemaking: Maceration for 24 hours, light pressing and controlled fermentation in small vats.

Aging: After fermentation, 20% of the wine spends 3 months in oak barrels from France and Eastern Europe. The other 80% remains in a stainless steel tank until the aging ends. Afterwards, both are blended and bottled.

Alcohol Content: 12,5% Vol.

Tasting notes



Colour: Straw yellow.



Nose: Intense aroma of ripe fruits, dates, banana with a light touch of woody notes.



Palate: Fresh and fleshy wine, well balanced between fruit expression and complexity derived from winemaking.



The spring was rainy and cold, which forced us to remain vigilant of the fungi but thanks to the good temperatures in July and August, the grapes were harvested in good conditions. The harvest was very selective and lasted until the end of October.