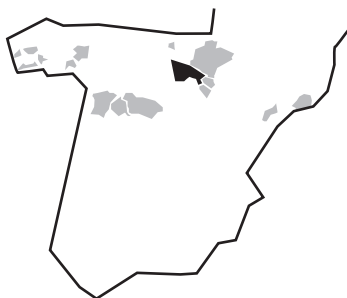


HACIENDA LOPEZ DE HARO

History, landscape and
terroir from San Vicente de
la Sonsierra



D.O. Ca. Rioja



Hacienda López de Haro Edición Limitada 2016

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 de Cantabria and to the south by the Ebro river. The microclimate that is generated is perfect for the Tempranillo variety. López de Haro combines the excellent conditions of the grape with the Rioja tradition, creating elegant, expressive and aromatic wines.

Varieties: Tempranillo (90%) and Mazuelo (10%).

Vineyard: 18 hectares of vineyards selected from different plots within San Vicente de la Sonsierra, at an altitude of 530 m.

Harvest: Manual harvest in October.

Winemaking: 2 weeks of maceration. Controlled fermentation stopping at a minimum of 28 degrees.

Aging: 14 months of aging in new and second-fill barrels of French oak (40%) and Hungarian oak (60%). A total of 312 barrels of 225 liters barrels has been produced (of which 89,930 bottles of 75 cl and 1700 magnum have been bottled).

Alcohol Content: 14% Vol.

Tasting notes



Colour: Medium robe with attractive garnet color.



Nose: Spicy and smoked notes contributed by the mixture of oak from different origins and very good ripe fruit in which Tempranillo and Mazuelo come together to add complexity.



Palate: Full, fleshy and fresh, a pleasant, lingering, balanced vine. A splendid example of the awesome terroirs of the San Vicente area.



A well-balanced vintage with relatively cold Winter, fresh Spring and dry Summer with moderate temperatures, resulted in perfect maturation. Good results both in terms of quality and quantity.