

HACIENDA LOPEZ DE HARO

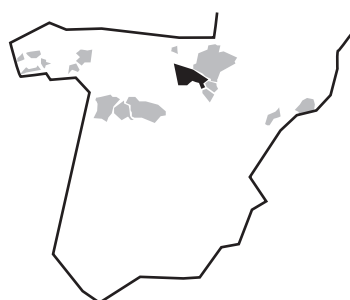
Hacienda López de Haro Rosé 2018

A rosé with a “clarete” soul,
a Rioja classic reinvented



Verema Awards

Best Spanish Rosé Wine 2018.
2017 vintage.



D.O. Ca. Rioja



Origin

From the heart of the Rioja comes Hacienda López de Haro winery, that combines the excellent conditions of the grape with the Rioja tradition, creating elegant, expressive and aromatic wines. The Alto Najerilla area, in the heart of Rioja Alta, has some of the best old vineyards of Viura and Garnacha, which, thanks to the height and freshness of the area, provide the perfect acidity to make white and rosé wines, the traditional “claretes”, to which the winery pays homage with this rosé.

Varieties: Viura and Garnacha Tinta.


Vineyard: A selection of old Viura and Garnacha low production vineyards, settled on clay-ferrous soils in the area of Alto Najerilla (La Rioja).


Harvest: Manual harvest in October.


Winemaking: Short maceration (24-48 hour), controlled fermentation at low temperature (16°C) during 20 days.

Alcohol Content: 12,5% Vol.

Tasting notes

 **Colour:** Very pale salmon, with coppery nuances and light gray tones in the border.

 **Nose:** Floral notes accompanied by fresh pome fruits and an orange peel background.

 **Palate:** Very harmonious and enveloping. The sweetness of the Garnacha is combined with the freshness of the Viura in a perfect balance. Of subtle character, but with great length and persistence, typical of the Atlantic signature that transmits the Alto Najerilla area.



The rainy and cold spring 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. It was a very good vintage for the rosé and white wines.