

HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO CRIANZA 2016

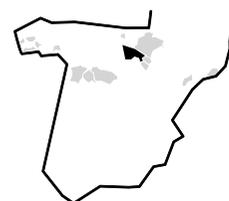
A classic Rioja that never fails: finesse, complexity and lots of fruit.

ORIGIN

Although we have explored a lot, in Vintae we never lose sight of our land because here, in Rioja, is where we have learned almost everything we know. With Bodega Hacienda López de Haro we wanted to recover the authentic essence of Rioja, its fine wines, the classics that made this region great because they represent elegance.

But, if we wanted to create modern wines, it was not enough to look at tradition. That is why, in the Hacienda López de Haro collection, the historic Riojan finesse joins the grape quality of our old vineyards to create authentic contemporary classics.

In deciding where to establish our winery we chose the historic town of San Vicente de la Sonsierra, in the heart of D.O.Ca Rioja surrounded to the north by the Sierra Cantabria and to the south by the Ebro river. The microclimate of the area and its clay-calcareous soils generate the perfect conditions for the vineyard, especially for the Tempranillo grape, the top variety of this area.



D.O.Ca. Rioja



AWARDS

Top 50 Best Buy Rioja
Decanter Magazine.
Sarah Jane Evans MW.
March 2016.

Grand Gold Medal
Wine Contest Sub-30
2018. 2015 vintage.

90 points
James Suckling
ratings. 2016 vintage.

Silver Medal
Mundus Vini 2018.
2015 vintage.

91 points
Robert Parker ratings
2012 and 2014. 2008
and 2010 vintages.



HACIENDA
LOPEZ DE HARO



 **TECHNICAL INFORMATION**

Varieties: Tempranillo, Garnacha and Graciano.

Vineyard: A selection of vineyards with low production settled on poor soils of Ebro's terraces in the area of the Sonsierra.

Harvest: Manual harvest in October.

Winemaking: Maceration for 10 days, controlled fermentation at 25°C.

Aging: 18 months in French and American oak barrels.

Alcohol Content: 13,5% Vol.

 **TASTING NOTES**

Colour: Cherry color, with russet tones around the rim.

Nose: Assemblage of aromas from the barrel (cream, cocoa and vanilla) with black as well as ripe fruits. Typical Tempranillo liquorice aromas at the end with spicy notes.

Palate: Pleasant, elegant profile shows fresh sensations from beginning to end. A good structure, provided by the Tempranillo variety, but with the velvety character of its barrel aging. In the end it is reminiscent of cherry and leaves a very pleasant unctuous feeling.

 **VINTAGE**

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.

HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO RESERVA 2015

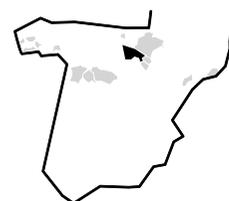
The subtlety and balance of a classic reserva Rioja.

ORIGIN

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D.O.Ca. Rioja



AWARDS

Gold Medal
Mundus Vini 2018.
2013 vintage.

Gold Medal
Vinos Sub-30 Contest
2018. 2013 vintage.

Wine from Spain Top
Included in the top
100 list of Wines
from Spain list.
2014 vintage.

Silver Medal
International Wine
Challenge 2018. 2013
vintage

92 points
Robert Parker 2012.
2005 vintage.



HACIENDA
LOPEZ DE HARO



 **TECHNICAL INFORMATION**

Varieties: Tempranillo and Graciano.

Vineyard: Old vineyards with an average age of 30 years and very low production, settled on poor soils of Ebro's terraces in the area of la Sonsierra (La Rioja).

Harvest: Manual harvest in October.

Winemaking: Maceration for 10 days, controlled fermentation at 25°C. Winemaking in 30.000 kg vats.

Aging: 20 months in French and American oak barrels.

Alcohol Content: 13,5% Vol.

 **TASTING NOTES**

Visual: Cherry red with russet tones on the rim and medium depth robe.

Nose: Balance between spices, vanilla and ripe fruit resulting in perfect harmony. In the background notes of tobacco and cocoa stand out, as a result of their evolution in the barrel.

Palate: Its essence is subtlety and elegance. Light in character, yet a very round and enveloping wine. Persistent in the mouth due to its good acidity, leaving behind fresh, balsamic memories.

 **VINTAGE**

A vintage of excellent quality due to a dry and hot Summer with a hail storm incident at the end of August. The early harvest resulted in wines of good balance between the alcohol content and acidity.