

CLASSICA HACIENDA LÓPEZ DE HARO GRAN RESERVA BLANCO 2012

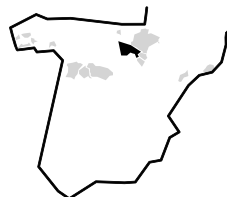
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**A brilliant Gran Reserva, on the way to its fullness, which stands out for its character and elegance.**

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 **ORIGIN**

Classica Hacienda López de Haro is a collection of “grandes reservas” that we only elaborate with the most exceptional vintages of our winery. A tribute to all the historical figures whose work contributed to making Rioja one of the most important wine regions in the world, such as Jean Laurent, who arrived in 1865 from Burgundy to leave a photographic testimony of the wine-growing areas of La Rioja.



D.O. Ca. Rioja

 **VINTAGE**

A very hot, dry vintage, where areas such as Sonsierra reached very high levels of ripeness, but high altitude areas such as Alto Najerilla fully conserved all their fruit and freshness potential, contributing to the Atlantic character of this wine.

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 **AWARDS**

**92 point**  
Rioja Report 2019 Tim Atkin MW.



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 **TECHNICAL INFORMATION**

**Varieties:** Viura, Malvasía and Garnacha blanca.

**Vineyards:** Goblet trained old vines, some of them planted on the old “planting frame” or “square” (1.6 × 1.6 m.) and impossible to use machinery, with an average age of 65. Located on the limestone soils of the Sonsierra and ferrous clay terraces of the Alto Najerilla at high altitude, hanging from the slopes of the Sierra de la Demanda facing north.

**Harvest:** By hand, on the same day, with different ripeness stages, as there are different areas, hence achieving complexity and complementarity.

**Winemaking:** Co-fermentation of all the varieties in the same tank, with the different vineyards’ own yeasts, at moderate temperatures (17-18°C) in stainless steel tanks.

**Ageing:** Three years in Bordeaux barrels and a further three years in the bottle. The oaks of the *Quercus petraea* species come from a special selection of forests in France and Eastern Europe; one third new, one third used once and another third twice.

**Alcohol content:** 12.5% Vol.

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 **TASTING NOTES**

**Colour:** Golden yellow, medium intensity, very bright and with greenish hues. The rim shows grayish tones.

**Nose:** Of great intensity and complexity given its long life. Sweet aromas stand out, with a background of ripe fruit and candied fruits. Notes of hay, cream and vanilla are prominent, complemented by aniseed nuances to reflect a full and lively nose.

**Palate:** Its great creaminess surprises, fire-branded with vertical acidity and very pleasant, sweet lingering undertones. The mineral mouth feel accompanies a finish defined by the texture of the wood that infuses character and seriousness to a wine with a pleasant, elegant essence.



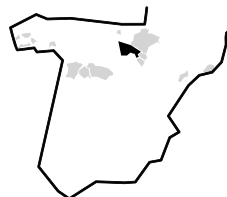


## CLÁSICA HACIENDA LÓPEZ DE HARO GRAN RESERVA TINTO 2001

**The complexity and finesse that are only achieved with the passage of time.**

### ORIGIN

Classica Hacienda López de Haro is a collection of “grandes reservas” that we only elaborate with the most exceptional vintages of our winery. A tribute to all the historical figures whose work contributed to make Rioja one of the most important wine regions in the world, such as the clergyman from Labastida who was a pioneer in making Rioja wine in the Bordeaux style in 1790.



D.O.Ca. Rioja

### VINTAGE

Excellent vintage in general, with ideal weather conditions in the months of September and October, which led to a balanced, full ripeness in the vineyards located in higher altitude areas, as well as in the Graciano variety, which needs greater contributions from the Sun. The result of which are very harmonious wines, with great aging capacity, always enabling them to be enjoyed throughout their entire life.





## TECHNICAL INFORMATION

**Varieties:** Tempranillo and Graciano.

**Vineyards:** Old goblet-shaped vineyards, with an average age of 70, some of them planted on the old “planting frame” or “square” just after the phylloxera blight, where ancient varieties of vines still survive, including Tempranillo. They are located at high altitude, with a cooler climate, both in the Sonsierra region (San Vicente and neighboring towns). They occupy the calcareous clay terraces at the foot of the Sierra de Toloño facing south.

**Harvest:** By hand and staggered throughout the month of October 2001, according to the optimum ripeness moment: first the Tempranillos de la Sonsierra and then the Graciano variety.

**Winemaking:** Each variety and area were fermented separately in steel tanks, always with the grape’s own yeast and with spontaneous malolactic fermentation. Typical fermentation temperatures (25°C), with short and very respectful macerations.

**Aging:** Three and a half years in Bordeaux barrels of French oak, half new and half used; with its subsequent blending to end its refinement taking place during a long stay in the bottle.

**Alcohol content:** 14% Vol.



## TASTING NOTES

**Colour:** Good intensity is maintained despite its long life. The tonalities dominate on the rim with the lively reflection of the cherry tones from its youth.

**Nose:** Complex and mineral, it combines notes of ripe Tempranillo fruit with the exuberant spices and aromatic herbs of the Graciano. The common denominator is its barrel aging, with notes of tobacco, chamomile and the character of the passage of time. Its background is sweetly reminiscent of honey, vanilla and dried fruit and nuts.

**Palate:** Subtlety and finesse at the entrance, typical “Sonsierra DNA “, driven by the sublime acidity characteristic of the Graciano. The finish gives an indication of the tannic skeleton of the grape and the oak, which bring more rugged tactile sensations, but at the same time very elegant.

