

CLASSICA HACIENDA LÓPEZ DE HARO GRAN RESERVA BLANCO 2012

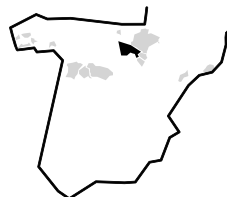
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**A brilliant Gran Reserva, on the way to its fullness, which stands out for its character and elegance.**

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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.

