

HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO CRIANZA 2018

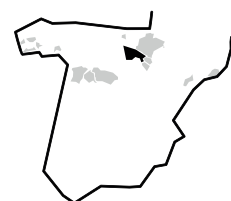
The essence of the historical Rioja fine wines in a contemporary crianza.

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 DOCa 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

90 points
Peñín Guide 2021.
2018 vintage.

Red wine of the year
The Irish Wine Show
Star Awards 2020.
2017 vintage.

90 points
Wine Enthusiast
Magazine. 2017
vintage.

90 points
James Suckling
ratings. 2016 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: Between 8 and 10 days of static maceration to avoid over-extraction. Spontaneous fermentation with native yeasts at 24°C. Very small amounts of sulfur are added.

Aging: 18 months in French, Eastern European and American oak barrels. 10% of new barrels and 90% of used barrels from 2 to 6 uses.

Alcohol Content: 14 % 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.

 **2018 VINTAGE**

The spring was rainy and cold, which 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 and lasted until the end of October.
