

# elPacto

EL PACTO 2018

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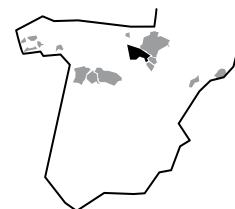
**When nature, climate and winemaking go hand in hand.**

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## ORIGIN

All wine is the fruit of a pact between nature and the hand of man. To create this wine, at Hacienda López de Haro we have sealed that pact with our ancestors, with the generations who for centuries have turned the fruit of our vineyards into wine faithfully transmitting the essence of its origin.

El Pacto is revisiting the know-how of our ancestors, it is the return to respect for nature and its rhythms. This respect translates into the practice of organic viticulture that also applies biodynamic techniques, those which our grandparents already dominated thanks to the heritage of popular wisdom and the daily observation of their surroundings.



**D.O. Ca. Rioja**



Organic Wine



VEGAN

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## AWARDS

### **91 points**

Tim Atkin MW Rioja Report 2021. 2017 vintage.

### **90 points**

Tim Atkin MW Rioja Report 2019. 2016 vintage.

### **Gold Medal**

Ecoracimo 2018. International organic wine contest. 2015 vintage.

### **Grand Gold Medal**

Concours Mondial de Bruxelles 2018. 2015 vintage.

### **91 points**

Peñín Guide 2020. 2016 vintage.



# el Pacto



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## TECHNICAL INFORMATION

**Varieties:** Tempranillo.

**Vineyard:** More than 70 years old organic vineyards, located in the area of “la Sonsierra”, Rioja Alta.

**Harvest:** Manual harvest of selected grapes in October.

**Winemaking:** It is macerated statically for ten days, with minimal intervention to avoid over-extraction. Spontaneous fermentation with native yeasts in 20.000 kg capacity vats at 26°C. Very small amounts of sulfur added.

**Aging:** 14 months in new and second use oak barrels from France, Eastern Europe and America.

**Alcohol Content:** 14% Vol.

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## TASTING NOTES

**Colour:** Deep violet and red colour.

**Nose:** Very intense, mature, original and layered aroma. Mature forest fruits develop into compote, chocolate, oak and spices notes.

**Palate:** Elegant and pleasant, smooth and well balanced wine with sweet tannins and long aftertaste.

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## 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.*

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