

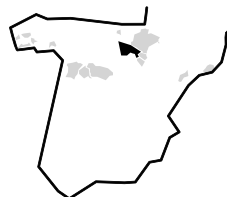
CLASSICA HACIENDA LÓPEZ DE HARO GRAN RESERVA BLANCO 2013

A Gran Reserva of incombustible spirit.



ORIGIN

Classica Hacienda López de Haro is a collection of “grandes reservas” crafted only from our winery’s finest vintages. A tribute to all the historical figures who, by their efforts, helped to make Rioja one of the world’s most important wine regions, such as the French soldier who was devoured by yeast after being thrown into a lake of boiling wine, giving rise to the expression “vino con francés”.



D.O. Ca. Rioja



2013 VINTAGE

A challenging vintage due to a very rainy and cold Spring which delayed the budding and caused unequal maturation. The mild Summer and good weather in September and October led to a successful end of the growing cycle. A harvest of great quality in our winery.



AWARDS

92 points

Rioja Report 2019 Tim Atkin MW. 2013 vintage.



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.

Aging: 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.

TASTING NOTES

Visual: Yellow with a golden hue, very bright and with grayish nuances on the rim.

Nose: The consequence of a lengthy evolution in barrel and bottle, this wine has a plethora of nuances and a high level of complexity. Chamomile and dried flower fragrances stand out, with a smoky and leaf litter background. Fresh citrus aromas and ripe fruits with hints of dates and figs are also present. Finally, its salty nature shines through, providing a strong draw and engulfing all of its complexities.

Palate: Great fullness on attack, with very silky, sweet sensations. However, its good acidity balances off the early sensations and creates a powerful mouth feel. On the finish, the texture of the wood becomes more apparent, as does the toasted character, which gives a final touch of complexity. A truly persistent wine, with a lot of personality and authenticity.

