

CLASSICA HACIENDA LÓPEZ DE HARO GRAN RESERVA ROSADO 2009

A one-of-a-kind wine, a Gran Reserva rosé that demonstrates its grandeur through elegance.



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 that contributed to Rioja's rise to prominence as a world-renowned wine area, such as the soprano Lucrecia Arana, the musician from Rioja who sang about wine and became the best onstage ambassador of her country.



D.O.Ca. Rioja



2009 VINTAGE

Good evolution throughout the growing cycle. Wet Spring followed by an extremely hot Summer permitted favorable weather conditions throughout the harvest, resulting in mature, modern and full-bodied wines.



AWARDS

95 points

Decanter World Wine Awards 2021. 2009 vintage.







TECHNICAL INFORMATION

Varieties: Garnacha and Viura.

Vineyard: Goblet trained vines located on the ferrous clay terraces of the Alto Najerilla at high altitude, hanging from the slopes of the Sierra de la Demanda facing north.

Harvest: Manual, in a single day, on October 11.

Winemaking: Maceration of between 24 and 48 hours at low temperatures, around 10°C. Subsequently, the tank is tapped, naturally extracting a bright pink must, which ferments at 16°C for about 20 days in steel tanks.

Aging: Four years in Bordeaux barrels and subsequent aging in the bottle. The oaks of the Quecus petraea species are sourced from a specific selection of forests in France and Eastern Europe; the majority of the oak is first-use, with some second-use barrels included.

Alcohol content: 13% ABV.



TASTING NOTES

Visual: Salmon color with coppery notes and great intensity. Lengthy aging produces it high tone and some grayish nuances on the rim.

Nose: It is distinguished by its aromatic, silky essence, which is one-of-a-kind and full of character. Floral and soapy notes dominate, with extra fruity tones of grapefruit and orange peel. Balsamic and menthol qualities are also detected, lending it a distinct freshness. In addition, vanilla and hay notes are combined and incorporated into the aromatic structure, resulting in a wine with a distinct identity.

Palate: Fullness on attack, with very good balance as it passes through the mouth, where delicate sensations are the common theme. Of great length, it is a wine that exudes subtlety and elegance. It has certain final saline touches that increase its complexity. In the final sensations stone fruits appear, leaving behind highly pleasing sensorial recollections.

