

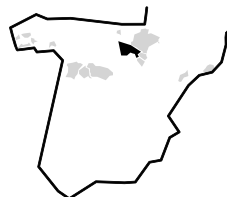


CLÁSICA HACIENDA LÓPEZ DE HARO GRAN RESERVA TINTO 2004

A legacy of complexity and maturity endorsed by the passage of time.

ORIGIN

Classica Hacienda López de Haro is a collection of “grandes reservas” that we only elaborate with the most exceptional vintages from our winery. A tribute to all the historical figures who with their work contributed to making Rioja one of the most important wine regions in the world, such as the Director of the Bank of Spain from Haro, who came to the city in 1892 to manage the huge amounts of money that came from the sales of wine to France.



D.O. Ca. Rioja

2004 VINTAGE

A superb vintage marked by a wet winter that supplied the grapes with sufficient water reserves to last the full cycle. Bud break occurred late, and the cycle progressed quite well during the summer, aided by some favorable showers. The weather began to improve in mid-September and remained favorable throughout the harvest, resulting in high-quality grapes and ideal ripening.

AWARDS

98 points.
Decanter World Wine Awards 2021. 2004 vintage.





TECHNICAL INFORMATION

Varieties: Tempranillo and Garnacha.

Vineyard: Old goblet-shaped Tempranillo vines, with an average age of 70, some of them planted on the old “planting frame” or “square” just after the phylloxera blight, where ancient varieties of vines still survive. They grow on clay-limestone terraces at the foot of the Sierra de Toloño in the Sonsierra region, facing south, at a high altitude, with a cool climate, in the Sonsierra region (San Vicente and surrounding towns). La Garnacha comes from 90-year-old vineyards planted in the Cárdenas area, in Alto Najerilla. They are also located at a high altitude, on clay-ferrous terraces facing north.

Harvest: Manual and staggered during the first fortnight of October.

Winemaking: Each variety and area were fermented separately in steel tanks, always with the grape’s own yeast and with spontaneous malolactic fermentation. Typical fermentation temperatures (25°C), with short and very respectful macerations.

Aging: Three and a half years in Bordeaux barrels of French oak, half new and half used, with further blending to complete refinement throughout a lengthy stay in the bottle.

Alcohol content: 14% ABV.



TASTING NOTES

Visual: Good intensity is maintained despite its long life. The tonalities dominate on the rim with the lively reflection of the cherry tones from its youth.

Nose: Spicy notes and licorice stand out. It is a very complex and intense wine that also reflects a balsamic character with notes of eucalyptus and violets. The prolonged aging gives it aromas of roots and leaves, intertwined with descriptors of tobacco, vanilla and dried fruit and nuts from the barrel.

Palate: Its high level of intensity is supported by a robust structure, and features extremely pleasant tactile sensations. Its initial sweet and enveloping attack gives way to a passage through the mouth with good acidity and a slight final bitterness that generates an aftertaste full of nuances. A wine tamed by time in a vintage of great maturity.

