

# HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO CRIANZA 2019

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

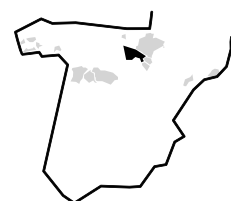


## ORIGIN

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 D.O.Ca 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

James Suckling  
ratings. 2016 vintage.

### 90 points

Wine Enthusiast  
Magazine. 2017  
vintage.

### 91 points

Robert Parker ratings  
2012 and 2014. 2008  
and 2010 vintages.



HACIENDA  
**LOPEZ DE HARO**



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**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:** 13,5% Vol.

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**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.

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**2019 VINTAGE**

*The heat and low humidity favored the lack of diseases and correct maturation. Minimal rainfall but enough at key moments. A healthy, high quality vintage.*