

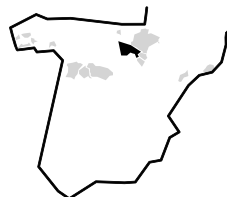


CLÁSICA HACIENDA LÓPEZ DE HARO GRAN RESERVA TINTO 2005

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 engine driver, with his cap and work overalls blackened by carbon soot. He was essential in transporting grapes and wine in a Rioja region that was beginning to prosper.



D.O.Ca. Rioja

2005 VINTAGE

An excellent vintage, one of the best in recent decades in Rioja, thanks to very favorable weather. The winter was not very rainy and neither was the spring, but the rains arrived at the key moments of the cycle and at the time of the harvest the health status of the grapes was exceptional.

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: With great color intensity, it preserves a great depth of color despite its lengthy aging phase. It shows intense cherry red tones, although these have turned more russet on the rim due to its evolution over time.

Nose: Notable for its remarkable intensity and complexity, without being dominated by the oxidative characteristics that are typically associated with an aged wine. In addition to dark fruit and orange peel, the licorice and spicy aromas stand out. In the background, the balsamic notes can also be appreciated, which give it a great appeal and a touch of freshness, along with notes of fallen leaves, tobacco and nuts that enclose that complexity in a great harmony of aromas.

Palate: Great intensity while exuding smoothness. With very pleasant tactile sensations that denote warmth, it maintains great energy based on its good acidity. Its beginning is sweet and enveloping, giving way to a lengthy, extremely pleasant mouth that culminates in a complex aftertaste. A wine rich with subtleties that provokes thought and discovery.

