

HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO VINO DE PUEBLO DE SAN VICENTE DE LA SONSIERRA 2020

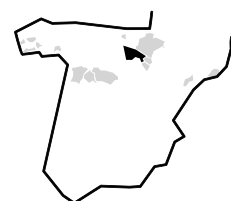
History, landscape and terroir from San Vicente de la Sonsierra.

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



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 **TECHNICAL INFORMATION**

Varieties: Tempranillo (90%) and Mazuelo (10%).

Vineyard: 18 hectares of vineyards selected from different plots within San Vicente de la Sonsierra (530 m.).

Harvest: Manual harvest from September 22 to October 16.

Winemaking: 12 days of maceration. Controlled fermentation stopping at a minimum of 25 degrees.

Aging: 14 months of aging in new and second-fill barrels of French oak (40%) and Hungarian oak (60%).

Alcohol Content: 14% Vol.

 **TASTING NOTES**

Visual: Intense cherry color with garnet tones on the rim, great vivacity and brightness.

Nose: The aromas of black fruits predominate accompanied by balsamic and mineral notes that give it a great depth. A very intense and complex nose, with aromas of broom, forest and other sweet notes coming from its barrel aging.

Palate: Fresh, very enveloping with a lingering finish. The amplitude of the Tempranillo variety is combined with the acidity and tension of the Mazuelo. A wine of enormous complexity and full of nuances, the result of a precise combination of the mosaic of old vines hailing from the municipality of San Vicente.

 **2020 VINTAGE**

After a dry and unusually hot winter, sprouting came early in February, but a hyper-humid period arrived in March and lasted until summer, resulting in great pressure from fungal diseases. Despite the efforts of the winegrowers, part of the harvest was lost in these months due to fungi or coulure. Since July the weather has been favorable and the plots that were saved from losses achieved a harvest of excellent quality.
