



**EL FOTÓGRAFO
[THE
PHOTOGRAPHER]**

Jean Laurent arrived in Rioja in 1865 from Burgundy to provide photographic evidence of the winemaking towns in this region.

Classica
HACIENDA
LOPEZ DE HARO

**CLÁSICA GRAN RESERVA
BLANCO 2012**

*A brilliant Gran Reserva, on the way to its fullness,
which stands out for its character and elegance*

2012

A warm and dry vintage

A very warm and dry vintage, marked by the excellent vegetative and health condition of the vines throughout the growing season. The rains at the end of September were much appreciated, as they had a very positive impact on ripening, bringing greater balance to the grapes. High-altitude areas, such as Alto Najerilla, retained their fruit potential and freshness, as did the higher plots in Sonsierra, where we also managed to avoid the adverse effects of the warm vintage by harvesting earlier.

CLÁSICA GRAN RESERVA BLANCO 2012



TASTING NOTES

Visual: Golden yellow, medium intensity, very bright and with greenish hues. The rim shows grayish tones.

Nose: Of great intensity and complexity given its long life. Sweet aromas stand out, with a background of ripe fruit and candied fruits. Notes of hay, cream and vanilla are prominent, complemented by aniseed nuances to reflect a full and lively nose.

Palate: Slits great creaminess surprises, fire-branded with vertical acidity and very pleasant, sweet lingering undertones. The mineral mouth feel accompanies a finish defined by the texture of the wood that infuses character and seriousness to a wine with a pleasant, elegant essence.

AWARDS

94 POINTS

Rioja Report 2024
Tim Atkin MW.
2012 vintage.

93 POINTS

Peñín Guide 2021.
2012 vintage.

92 POINTS

International Wine.
Challenge 2020.
2012 vintage.

VARIETIES

Viura, Malvasía and Garnacha blanca.

VINEYARDS

Goblet trained old vines, with an average age of 65. Located on the limestone soils of the Sonsierra and ferrous clay terraces of the Alto Najerilla at high altitude, hanging from the slopes of the Sierra de la Demanda facing north.

WINEMAKING

Simultaneous harvest in both areas on September 18. Co-fermentation of all the varieties in the same tank, with the different vineyards' own wild yeasts, at moderate temperatures (17-18°C) in stainless steel tanks.

AGING

Three years in Bordeaux barrels and a further three years in the bottle. The oaks of the *Quercus petraea* species come from a special selection of forests in France and Eastern Europe; one third new, one third used once and another third twice.

TECHNICAL INFORMATION

3,32 PHP 12,45 % ALCOHOL

