HACIENDA LOPEZ PHARO

HACIENDA LÓPEZ DE HARO ROSÉ 2024

A rosé with a "clarete" soul, a Rioja classic reinvented.



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 DOCa 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.



D.O.Ca. Rioja







90 points Peñín Guide 2022. 2021 vintage.

Best Value Wines from Spain top 106. 2018. 2017 vintage.

90 points Wine up! guide. 2018 vintage.

Verema Awards Best Spanish Rosé Wine 2018, 2017 vintage.



LOPEZ E HARO





TECHNICAL INFORMATION

Varieties: Viura and Garnacha Tinta.

Vineyard: A selection of Viura and Garnacha low production vineyards, settled on clay-ferrous soils in the area of Alto Najerilla (La Rioja).

Harvest: Manual harvest in the last week of September.

Winemaking: Short maceration (less than 24 hours), controlled fermentation at low temperature (16°C) during 20 days.

Alcohol Content: 12,5% Vol.



TASTING NOTES

Colour: Very pale salmon, with coppery nuances and light gray tones in the border.

Nose: Floral notes accompanied by fresh pome fruits and an orange peel background.

Palate: Very harmonious and enveloping. The sweetness of the Garnacha is combined with the freshness of the Viura in a perfect balance. Of subtle character, but with great length and persistence, typical of the Atlantic signature that transmits the Alto Najerilla area.



2024 VINTAGE

The growing season in Rioja Alta began with dry conditions, followed by beneficial rainfall from May onwards, which supported vineyard development. Summer temperatures were slow to set in, and by late August, excessive rainfall created challenging conditions, increasing the risk of botrytis. This led to an early and swift harvest to preserve grape quality, although production suffered a significant decline.

