

HACIENDA  
**LOPEZ DE HARO**  
RIOJA

## Hacienda López de Haro Badarán 2024

A pairing of altitude and old vines for an enveloping and energetic white wine.

**VARIETIES:** Viura, Malvasía, Garnacha Blanca, Tempranillo Blanco, Maturana Blanca and Chardonnay.

**HARVEST:** Hand-harvested during the second half of September.

**VINEYARDS:** Located in Badarán (Alto Najerilla) at over 600 metres above sea level. Clay-ferrous soils. Half of the grapes come from old vines (Viura and Malvasía), while the remaining varieties are from younger plantings.

**WINEMAKING:** 24-hour maceration, gentle pressing and temperature-controlled fermentation in stainless steel tanks.

**AGEING:** Four months in French and Eastern European oak barrels of second and third use.

**ALCOHOL:** 12.5 % Vol.

**TASTING NOTES:** *Colour:* Pale straw yellow, clean and bright. *Nose:* Intense and expressive, with notes of white flowers, stone fruit and ripe pome fruit. A background of sweet spices, honey, vanilla and bakery notes. *Palate:* Broad and enveloping, with a glyceric texture and well-integrated acidity. Long finish, with mineral notes, a slight bitterness and subtle hints of forest and aromatic herbs on the finish.

**FOOD PAIRING:** Fish, poultry, creamy rice dishes, mild Asian cuisine and soft cheeses.

**VINTAGE 2024:** A vintage marked by a dry spring followed by rainfall that favoured vine development. Late-summer rains required an early and swift harvest to preserve quality.

### AWARDS

**92 points.**  
Tim Atkin MW.  
2023 Vintage.

**93 points.**  
Miquel Hudin.  
2023 Vintage.

**91 points.**  
Decanter  
Magazine.  
2022 Vintage.



Hacienda López de Haro is a DOCa Rioja winery located in San Vicente de la Sonsierra, specialising in the reinterpretation of classic Rioja style from a contemporary perspective.

