

HACIENDA
LOPEZ DE HARO
RIOJA

Hacienda López de Haro Rosé 2025

A rosé with the soul of a clarete,
fresh and gastronomic.

VARIETIES: Viura and Garnacha Tinta.

VINEYARDS: Selection of low-yield vineyards in Alto Najerilla, on predominantly clay-iron soils.

HARVEST: Hand-harvested from mid-September to the first week of October.

WINEMAKING: Maceration for less than 24 hours at low temperature ($\approx 10^{\circ}\text{C}$). Free-run juice bleeding and fermentation at 16°C for around 20 days.

ALCOHOL: 12.5% Vol.

TASTING NOTES: Colour: Very pale salmon, with coppery hues. Nose: Floral and citrus notes, fresh pome fruit and a background of orange peel. Palate: Harmonious and enveloping, with balance between the sweetness of Garnacha and the freshness of Viura. Subtle, long and persistent.

FOOD PAIRING: Rice dishes, Mediterranean cuisine, oily fish, pasta, vegetables and light Asian cuisine.

VINTAGE 2025: A vintage marked by one of the lowest yields of the century, yet outstanding quality. The dry and stable summer ensured excellent vineyard health, and the final ripening phase took place under optimal conditions, achieving great balance between alcohol level and phenolic ripeness.

AWARDS

90 points.
Decanter World
Wine Awards 2021,
2020 Vintage.

Best Rosé Wine
Premios Verema
2018, 2017
Vintage.

90 points.
Guía Peñín 2022.
2021 Vintage.

Best Value
Wines from Spain
top 100 2018.
2017 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.

www.haciendalopezdeharo.com

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La buena vida

