

# HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO RESERVA BLANCO 2018

**A white wine that encapsulates the complexity of the terroir and its alliance with the passage of time.**

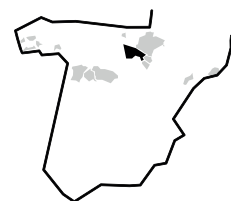


## ORIGIN

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. This Reserva Blanco embodies the philosophy of Hacienda López de Haro, being a faithful example of the mythical fine wines from La Rioja.

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



HACIENDA  
**LOPEZ DE HARO**

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 **TECHNICAL INFORMATION**

**Varieties:** Mostly Viura, with small percentages of Malvasía, Tempranillo Blanco, Garnacha Blanca and Turruntés.

**Vineyard:** Selection of old vineyard plots planted around the 1980s and some younger plots with great varietal richness, located in Sonsierra and Alto Najerilla.

**Harvest:** Manual harvest between September 18-26.

**Winemaking:** 24 hours of maceration, soft pressing and controlled fermentation in stainless steel tanks

**Aging:** 18 months in Eastern European oak barrels, mainly, but also some French and American oak. Bottle aging for more than 3 years.

**Alcohol Content:** 12,5% Vol.

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 **TASTING NOTES**

**Visual:** The golden tones stand out due to its extended period of aging. Medium-high intensity, it maintains a special luminosity in the glass as a result of its great liveliness and shows certain grayish nuances on the rim.

**Nose:** Very delicate, high intensity and particularly complex. It represents a blending over time of the primary floral notes of the grape along with the more complex tones of leaf litter and vanilla provided by a barely toasted barrel. All these notes are wrapped in sweet, creamy nuances that have been integrated into the wine during its prolonged aging in the bottle. In addition, the Malvasía variety gives it its characteristic honey notes. In the background there are also fresh nuances and aromatic plants, the result of a grape shaped in cold, high areas of Rioja.

**Palate:** : Its enveloping acidity stands out throughout its journey. With a linear passage and an eternal finish, it is a faithful example of the mythical fine wines of Rioja. Austere on the palate, but with great elegance, it is a wine that makes you salivate constantly, generating a silky and pleasant dimension. It leaves with hints of aniseed and a touch of minerality in recognition of the complexity of a classic.

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 **2018 VINTAGE**

*The spring was rainy and cold, which forced us to remain vigilant of the fungi but thanks to the good temperatures in July and August, the grapes were harvested in good conditions. The harvest was very selective and lasted until the end of October.*

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