HACIENDALOPEZDEHARO.COM
COMUNICACION@VINTAE.COM

Classica
HACIENDA
LOPEZ DE HARO

CLASSICA GRAN RESERVA BLANCO 2012

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.

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.

EL FOTÓGRAFO [THE PHOTOGRAPHER]

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

D.O.Ca. Rioja

CLASSICA GRAN RESERVA BLANCO 2012

Classica
HACIENDA LOPEZ DE HARO

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: Its great creaminess surprises, fire-branded with vertical acidity and very pleasant, sweet lingering undertones. The minerally 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.

TECHNICAL INFORMATION

3,32 PHP

12,45 % ALCOHOL

VARIETIES

Viura, Malvasía and Garnacha blanca.

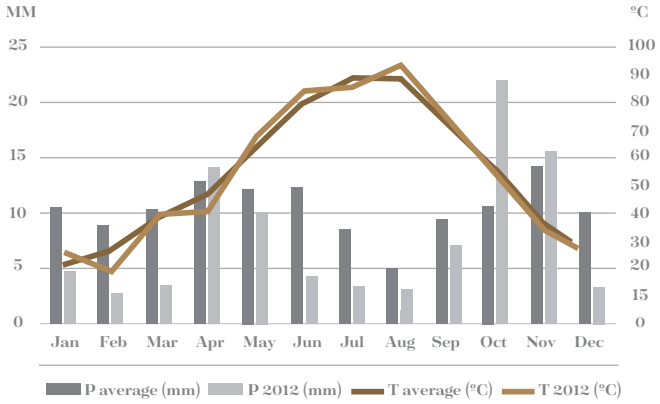
VINEYARDS

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 (17-18ºC) in stainless steel tanks.

AGING

Three years in Bordeaux barrels and a further three years in the bottle. The oaks of the Quecus 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.

METEOROLOGICAL CONDITIONS