

Classica

HACIENDA
LOPEZ DE HARO

CLASSICA GRAN RESERVA BLANCO 2013

2013

The coldest vintage of the century

A very complex vintage due to atypical weather conditions. The winter was wet, and so was the spring, which, in addition to being rainy, was very cold, extending almost until mid-June with a significant frost on May 25. Flowering was delayed, and ripening was uneven, with many humidity issues that intensified the green pruning work. Summer was mild, though it took its time to arrive.

The weather in September and October allowed the vines to complete their cycle successfully, particularly for the old vineyards. However, the harvest required a lot of patience, being carried out in a very selective and staggered manner to achieve optimal ripeness.

AWARDS

92 POINTS

Tim Atkin MW,
Rioja Report 2021.
2013 vintage.

92 POINTS

Peñín Guide 2022.
2013 vintage.



EL SOLDADO [THE SOLDIER]

This anonymous French soldier was consumed by the yeasts when he was thrown into a boiling wine vat, giving rise to the expression "French wine".

D.O.Ca. Rioja

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TASTING NOTES

Visual: Yellow with a golden hue, very bright and with grayish nuances on the rim.

Nose: The consequence of a lengthy evolution in barrel and bottle, this wine has a plethora of nuances and a high level of complexity. Chamomile and dried flower fragrances stand out, with a smoky and leaf litter background. Fresh citrus aromas and ripe fruits with hints of dates and figs are also present. Finally, its salty nature shines through, providing a strong draw and engulfing all of its complexities.

Palate: Great fullness on attack, with very silky, sweet sensations. However, its good acidity balances off the early sensations and creates a powerful mouth feel. On the finish, the texture of the wood becomes more apparent, as does the toasted character, which gives a final touch of complexity. A truly persistent wine, with a lot of personality and authenticity.

TECHNICAL INFORMATION

3,32

PHP

12,36 %

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 October 10. Co-fermentation of all the varieties in the same tank, with the different vineyards' own wild yeasts, at moderate temperatures (17-18°C) 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

