

Classica

HACIENDA
LOPEZ DE HARO

CLASSICA GRAN RESERVA BLANCO 2014

2014

A vintage of risks

After a cycle of favorable weather, the harvest was delayed due to cold and excessive rainfall during the final ripening phase. By mid-September, precipitation combined with high temperatures, creating a period of almost tropical weather. Concern grew that the high expectations for this vintage could be compromised by the onset of fungal diseases. As a result, the harvest at Hacienda López de Haro was moved forward to prevent any deterioration in grape health. By the first week of October, the harvest was complete, and thanks to the early picking, the 2014 crop was successfully preserved with quality.

AWARDS

97 POINTS
PLATINUM MEDAL
Decanter World
Wine Awards 2025.
2014 vintage.

94 POINTS
Tim Atkin MW,
Rioja Report 2025.
2014 vintage.



LA PIONERA [THE PIONEER]

Originally from Burgundy but with Riojan roots at heart, **Josette Cordier** was a brave and pioneering woman who devoted her life to ensuring that Rioja wine crossed all borders.

D.O.Ca. Rioja

CLASSICA GRAN RESERVA BLANCO 2014



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

3,21

PHP

12,46 %

ALCOHOL

VARIETIES

Viura, Malvasía and Garnacha blanca.

VINEYARDS

Goblet-trained vineyards with an average age of 65 years. 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 25th. Co-fermentation of all the varieties in the same tank, with the different vineyards' own yeasts, at moderate temperatures (17-18°C) in stainless steel tanks.

AGING

Three years in Bordeaux-style barrels made of European oak (*Quercus petraea* species) sourced from a special selection of forests in France and Eastern Europe; onethird new, one-third with one previous use, and another third with two previous uses.

METEOROLOGICAL CONDITIONS

