

Classica

HACIENDA
LOPEZ DE HARO

CLASSICA GRAN RESERVA ROSADO 2009

2009

A year of balance

The vineyard showed good overall development throughout the growing season, making it the most "straightforward" vintage of the three corresponding to the Classica Gran Reserva rosés. Spring was rainy, while summer was dry and excessively hot. During the harvest, the weather was favorable, with rains in mid-September slowing down ripening and promoting balance in the grapes. The subsequent period was dry and sunny, allowing the grapes to reach harvest in optimal health.

AWARDS

97 POINTS
BEST IN SHOW
Decanter World
Wine Awards 2022.
2009 vintage.

96 POINTS
ABC Wine Guide
2023.
2009 vintage.



LA SOPRANO [THE SOPRANO]

Soprano **Lucrecia Arana** from Haro became the best ambassador for her land by singing the praises of Rioja wine on stage.

D.O.Ca. Rioja

CLASSICA GRAN RESERVA ROSADO 2009



TASTING NOTES

Visual: Salmon color with coppery notes and great intensity. Lengthy aging produces it high tone and some grayish nuances on the rim.

Nose: It is distinguished by its aromatic, silky essence, which is one-of-a-kind and full of character. Floral and soapy notes dominate, with extra fruity tones of grapefruit and orange peel. Balsamic and menthol qualities are also detected, lending it a distinct freshness. In addition, vanilla and hay notes are combined and incorporated into the aromatic structure, resulting in a wine with a distinct identity.

Palate: Fullness on attack, with very good balance as it passes through the mouth, where delicate sensations are the common theme. Of great length, it is a wine that exudes subtlety and elegance. It has certain final saline touches that increase its complexity. In the final sensations stone fruits appear, leaving behind highly pleasing sensorial recollections.

TECHNICAL INFORMATION

3,30

PHP

12,75 %

ALCOHOL

VARIETIES

Garnacha and Viura.

VINEYARDS

Goblet trained vines located on the ferrous clay terraces of the Alto Najerilla at high altitude, hanging from the slopes of the Sierra de la Demanda facing north.

WINEMAKING

Harvest on September 27. Maceration of between 24 and 12 the tank is tapped, naturally extracting a bright pink must, which ferments at 16°C for about 20 days in steel tanks.

AGING

Four years in Bordeaux barrels and subsequent aging in the bottle. The oaks of the *Quecus petraea* species are sourced from a specific selection of forests in France and Eastern Europe; the majority of the oak is first-use, with some second-use barrels included.

METEOROLOGICAL CONDITIONS

